

THE NATIONAL

JANUARY 7, 1961

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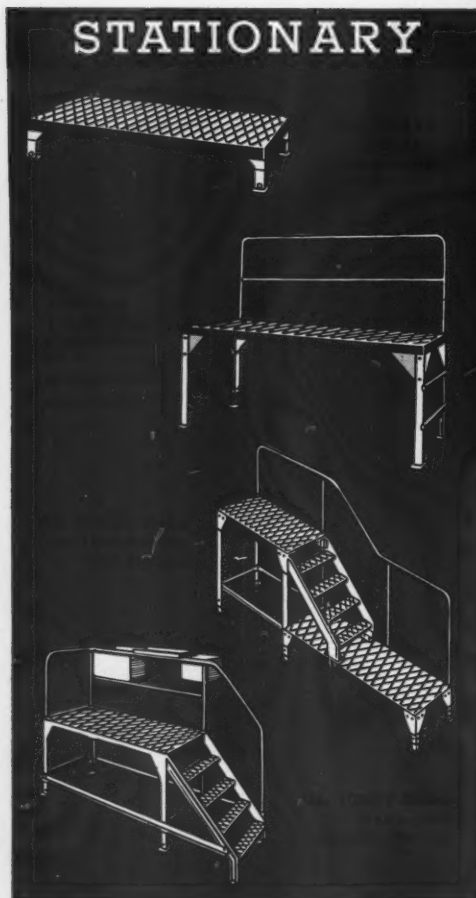
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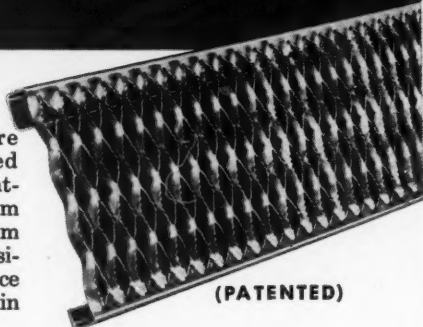
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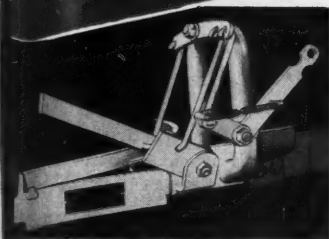
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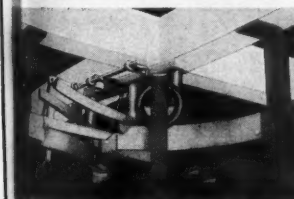
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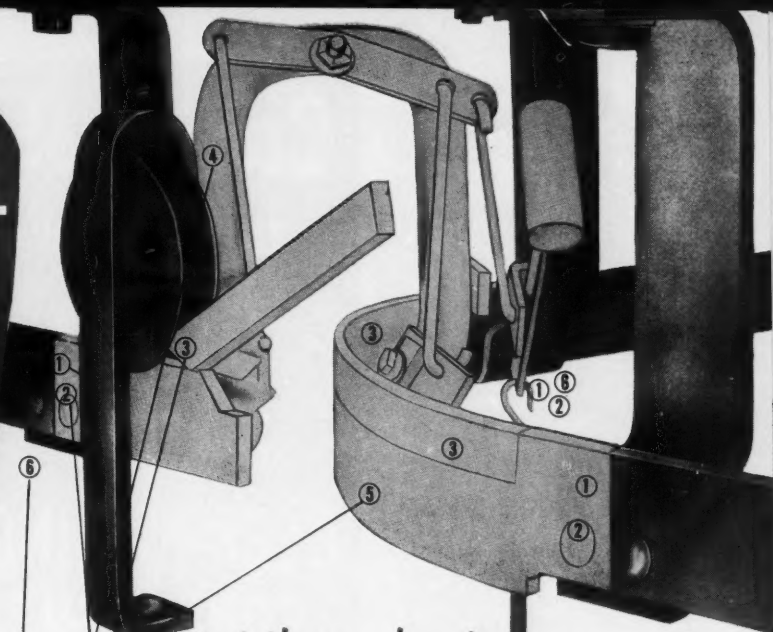


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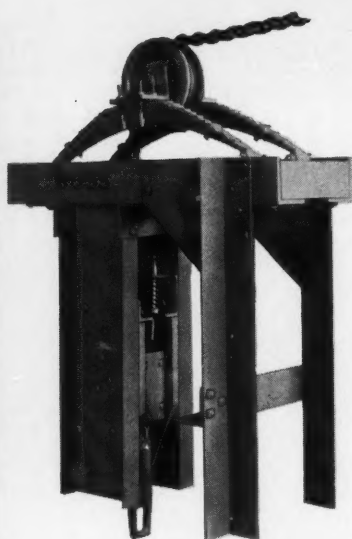
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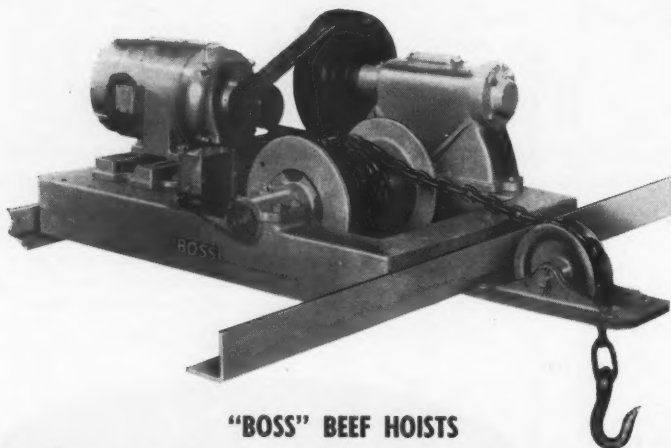


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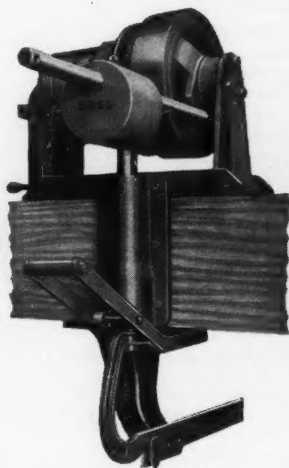
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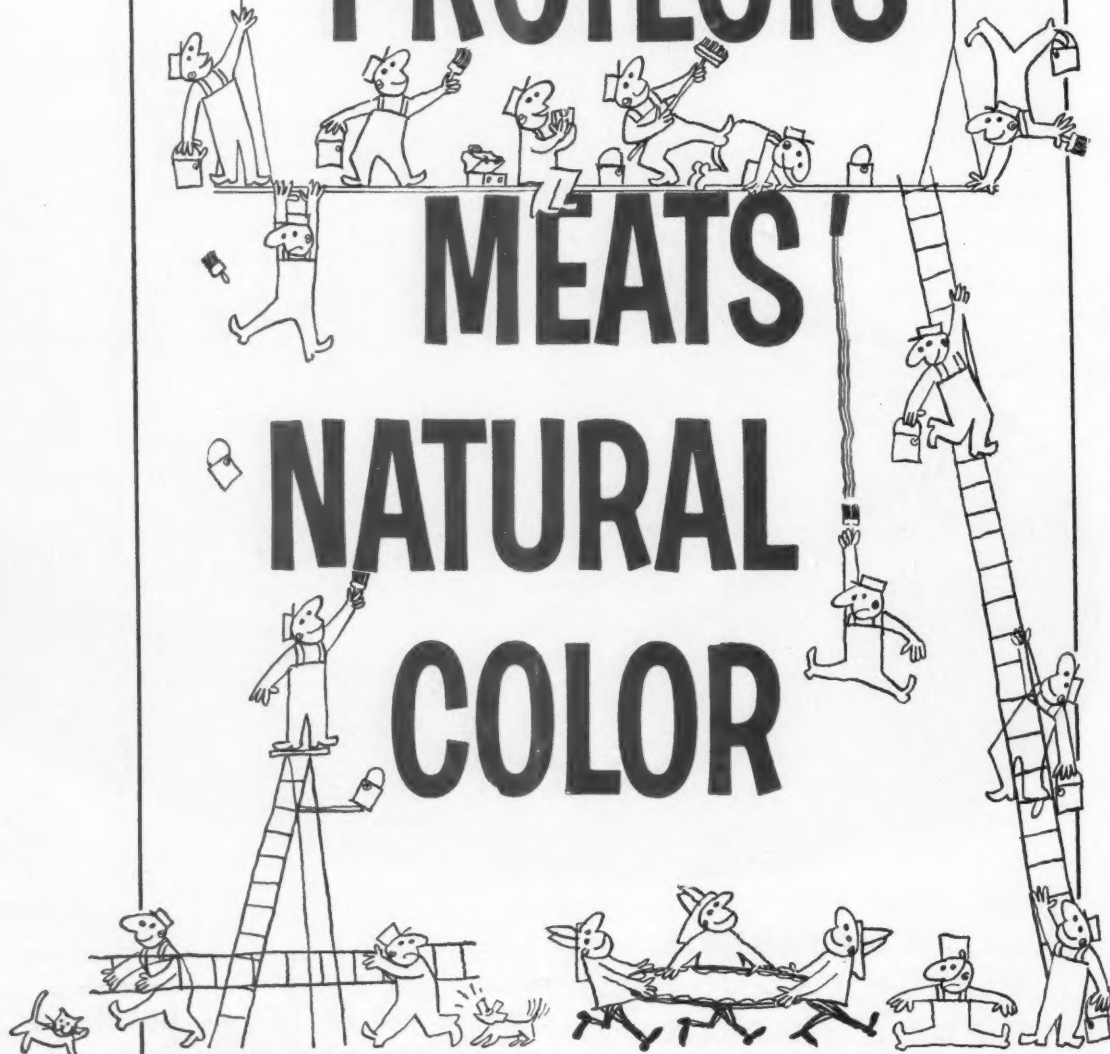
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THE NATIONAL PROVISIONER

January 7, 1961

VOLUME 144 NO. 1

Freeze and Freeze Out

If it should strive to strengthen anti-monopoly laws, as has been suggested by a House small business subcommittee in a report made public recently, Congress will have to maintain exceptional balance to avoid doing more harm than good.

We are, of course, intuitively afraid of legislation "in the interest of" small business, large business, farmers, labor unions or any other selected group. Such laws, instead of eliminating a problem, usually create one or more problems which are worse than the objective attacked.

In trying to preserve small business Congress should avoid legislation that might contain and restrict *all* business—large and small—in such a manner that economic experimentation would be stifled or prevented. We doubt strongly whether Congress or anyone else can say today how our business structure should evolve to serve best the American economy and the American people in 1975 and 1985. However, the possibility exists that certain action by Congress "in the interest of" might thwart or distort that evolution.

For example, and without arguing for or against its desirability, we believe that businesses at all levels—raw material production, manufacturing and processing and wholesale and retail distribution—should be allowed to continue to experiment in the field of "integration."

There may be dangers in integration which will require regulation, but we believe it is better to risk those dangers than it is to decide arbitrarily that because the process harms some it must be prohibited for all. It may be that in certain areas integration will yield greater economic and social benefits for more producers, processors, distributors and consumers than any other production-distribution-consumption relationship.

It would be most regrettable if Congress, in attempting to freeze the status of some segments of business, were to freeze out progress.

News and Views

The Suit by Illinois Beef, L. & W. S., Inc., Pittsburgh, to block interference with its meat brokerage business by Pennsylvania authorities has been dismissed as premature by a six-judge panel in Dauphin County Court, Harrisburg, Pa. In an 18-page opinion by Judge Homer L. Kreider, the court last week upheld the contention of Anne X. Alpern, state attorney general, that the firm must exhaust its administrative remedies before it is entitled to a judicial hearing. Miss Alpern and William L. Henning, state secretary of agriculture, were defendants in the suit. Illinois Beef contended that the officials either are acting beyond their authority in requiring a broker to obtain a meat handler's license under the state's Meat Hygiene Law or the law is an unconstitutional burden on interstate commerce.

Secretary Henning and Miss Alpern last May accused three firms since absorbed by Illinois Beef of selling contaminated kangaroo meat to sausage manufacturers in and outside Pennsylvania for human consumption and also charged them with upgrading beef in fraud of purchasers. Two of the predecessor firms were ordered to desist from further sale of meat in the state on the ground that they were "unlicensed and operating illegally" and the third was ordered to show cause why the State Department of Agriculture should issue a current meat handler's license. A hearing before Secretary Henning on the show cause citation was postponed pending the court action. Under last week's ruling, the hearing now will proceed.

Enactment Of Wisconsin legislation providing for state-paid, mandatory meat and poultry inspection is being advocated by the State Board of Agriculture. The proposed new law would affect about 350 slaughtering plants, mostly small operations, according to D. N. McDowell, state agriculture director. He estimated the cost at \$300,000 annually. Under the proposal, a new meat inspection division headed by a veterinarian would be created in the State Department of Agriculture to administer the law. Exempt would be 19 plants now under federal inspection, about 30 under municipal inspection and custom slaughterers who only perform a service for livestock owners and do not sell meat. Wisconsin now has no meat inspection program. McDowell said administration of the proposed law would be in close liaison with animal health and dairy and food operations of his department.

With Record-Breaking supplies of meat predicted for 1961, the meat packing industry "looks forward to a new year of further growth and an opportunity for improved earnings to all segments of the industry," George W. Stark, chairman of the board of the American Meat Institute, observed in an outlook statement. "Earnings of many meat packers were modest in 1960," he pointed out, "due mainly to the disparity between prices that packers paid for livestock and those they received for finished meat products. Total sales in the industry, however, remained near the all-time record of \$13,400,000,000 set in 1959." The AMI chairman cited more orderly marketings of livestock and progress in the production of meat-type animals as encouraging trends.

An Organizational meeting of the industry-wide beef grading committee, outgrowth of the November grading conference in Kansas City, has been called by the American National Cattlemen's Association for Wednesday, January 25, at the Hotel Utah, Salt Lake City. The American Meat Institute will be represented on the committee by George M. Lewis, AMI vice president; the National Independent Meat Packers Association by Lester Bookey, Bookey Packing Co., Des Moines, and the Western States Meat Packers Association by E. Floyd Forbes, WSPMA vice president and general manager.

Here are More Factors Involved in Centralized Packaging Of Fresh Meat Cuts

Part 2 of a Two-Part Series by
C. Olin Ball
Department of Food Science
Rutgers University, New Brunswick, N. J.

THE CHEMICAL reactions which are responsible for color changes in fresh meat packaging are so complex that control of conditions in such a manner as to lead to predicted results is very difficult. However, the phenomena described in the first of this series make very clear what will happen if a fresh meat package is changed in such a manner as either to increase or decrease its permeability to air.

An increase in permeability will decrease the rate of loss of redness and will decrease the likelihood of regeneration of redness taking place. A decrease in permeability will increase the rate of loss of redness and increase the likelihood of a return of redness taking place. Also, as the permeability is decreased, the rate of return of redness is increased.

Manufacturers of cellophane are attempting to in-

• In last week's article, Dr. Ball discussed pervious and impervious packages, several kinds of packaging films and reasons for color changes in packaged fresh meat. With this concluding article, he points out the factors involved in centralized packaging of fresh meat.

crease the permeability of their films to air and thus slow down the loss of red color. Two recent tests on one of the improved films, a modified nitrocellulose lacquer coated film, gave contradictory results. One test indicated a lengthened period of color retention compared to that of regular cellophane; the other indicated no difference between the regular and the new. There was no opportunity to go into a study that would ferret out the reason for the discrepancy.

Another nitrocellulose-coated film which has been modified by the introduction of a bonding agent to improve the adherence of the lacquer to the sheet has not been tested in the studies.

The purpose of this modification is to prevent early dislodgment of the lacquer from the film, dislodgment which would leave the film vulnerable to absorption of moisture throughout, making it limp and stretchable. In this condition the film probably would be more pervious to oxygen than when the coating adhered to it, although the film would no longer be mechanically satisfactory as a packaging material.

The manufacturer of this bonding material does not claim that its use will prolong the retention of red color



PICTURED is conventional retail store meat backroom.

in the meat. If there should be such a result, one must assume that it would occur because of a retardation of moisture loss from the meat.

POLYETHYLENE COAT: Another recently-developed film is extrusion-coated with polyethylene. We have not tested these films, but some workers have reported unofficially that a film of this type extends the shelf life, from the standpoint of preservation of fresh meat color, by about two days. They believe that this type of cellophane will permit the packaging of fresh meat in a central plant, which would justify the use of machines that have been developed for wrapping, weighing and marking packages automatically.

The manufacturers of the polyethylene-coated cellophane do not claim an extension of shelf life in terms of days, but only indirectly in terms of a reduction of trouble and expense from rewinding pieces of meat. A moderate percentage of this reduction is attributed to an increase in the length of the color preservation period, but the major part is attributed to a lower volume of mechanical failure of the film than occurs with the fresh meat cellophane which generally has been used in the past.

If the extension of red color preservation by the polyethylene-coated cellophane should, in practice, measure up to predictions, a color life of about four days would be attained under the usual temperature conditions in display cases and sectional centralized packaging would become feasible. In other words, packaging in a central location from which the packages could be distributed to retail outlets within a radius of a few hundred miles would be possible.

That this practice has been brought to the verge of possibility by the advent of polyethylene-coated film is not an established fact. If it should become a fact, there still will be a demand for extension of color life of packaged fresh meat, so that packaging can be moved all the way back to the slaughtering plant.

With color life of only four days and with daily delivery of packages to retail outlets, it still would be necessary to maintain rewinding facilities at the retail outlet. This would be expensive. So, the need for a good vacuum package still is vital, whereby the shelf life of packaged raw meat can be extended to about 10 days.

The question as to whether raw meat can be retailed satisfactorily when vacuum packed in impermeable transparent containers involves several aspects of the feature of stability. Four of these which deserve special

consideration are: 1) protection against bacterial spoilage, 2) appearance, 3) mechanical strength of the package and 4) drip and loss of weight.

SANITATION AND SPOILAGE: Some slaughterers and packers may question the practicability of thinking in terms of a shelf life of 10 days for packaged fresh meat, particularly for ground meat. It is a workable idea, however, even for ground meat. The basic requirement is an improvement in plant sanitation measures over those commonly practiced.

Research on this subject has revealed that ground meat handled in a sanitary manner and packaged in cans or highly impervious films sealed under high vacuum retained flavor above the satisfactory point for almost two weeks in storage at from 34° to 38° F.

It was noticed, in fact, that ground meat in these packages generally retained satisfactory flavor longer than cuts of meat. The reverse was true, however, in non-vacuum packages. Retention of good flavor in cut meat is benefited considerably by packaging under high vacuum, but not as greatly as that in ground meat.

The most prolific bacteria in fresh meat (nonpigmented *Achromobacter-Pseudomonas* type, *lactobacilli* and *Pseudomonas-fluorescens* type) are less prolific in vacuum-packaged meat than in non-vacuum-packaged meat. Also, as already stated, flavor deterioration is retarded in vacuum-packaged meat as compared to non-vacuum packaged meat.

Nevertheless, in view of the magnitude of the effect of vacuum-packaging upon the flavor of ground meat as compared to the effect on cut meat, it appears that some influence, in addition to that of bacterial growth, contributes to the difference in flavor between vacuum-packaged and non-vacuum-packaged ground meat. This influence is thought to be a result of chemical action, i.e., the production of free fatty acid, which is responsible for hydrolytic rancidity.

Of five types of chemical analysis included in studies at Rutgers (free amino nitrogen, peroxide value, iodine value, free acid of lean and free fatty acid), the results on only one—free fatty acid—gave a significant correlation with flavor. After storage for longer than 10 days, vacuum-packaged meat consistently had less free fatty acid than non-vacuum-packaged meat.

Returning briefly to the subject of polyethylene-coated cellophane, if there is an increased rate of air transmission through the film (as compared to that of nitrocellulose-coated cellophane), it is to be expected that, in the new film, the length of the lag phase in the growth of bacteria will be further reduced, resulting in an increase in the rate of bacterial build-up and, consequently, in the rate of deterioration of flavor. It is assumed, also, that if the packages were held long enough, the growth of bacteria would continue for a longer time than it does in packages made of less permeable film.

APPEARANCE STUDIED: A consumer acceptance study was made in 1958 by the department of food science, Rutgers University, and the research staff, plastics division, Union Carbide Corp., in collaboration with Kings' Supermarket, Irvington, N. J., on round steak and cube steak vacuum-packaged in three different laminated films. Appearance of the meat and mechanical strength of the package were the features covered in the study.

A substantial number of all three types of packages failed mechanically, thus permitting the meat to deteriorate from bacterial action and in color, as well as in other aspects of appearance. Of approximately 100 packages that remained functional, however, more than 90 per cent were purchased by consumers—a large percentage of them five days after packaging. Not only

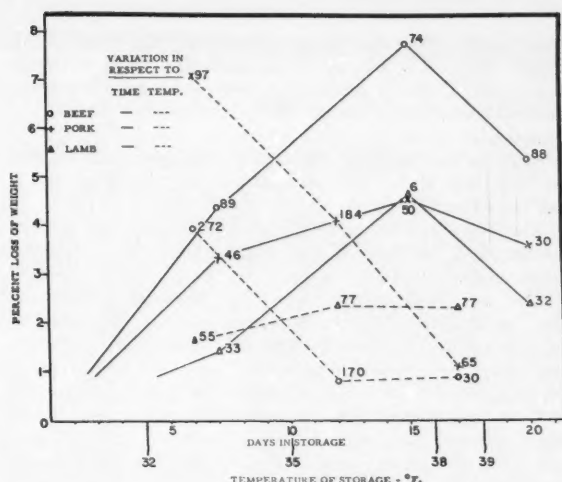


FIGURE 1: Variation of net weight loss by meat in respect to storage time and temperature. Composite results on packaged and non-packaged ground and cut meat. Numerals at points are determination numbers.

was the color acceptable, but the appearance was satisfactory from the standpoint of presence in the package of seepage from the meat.

After termination of the test, there were numerous inquiries from would-be repeat purchasers. It was concluded that the marketing of vacuum-packaged raw meat in film pouches is not feasible solely because it is not practicable to make film packages having sufficient strength to enable them to be fully functional through a period of up to 10 days after packaging while being subjected to consumers' abusive handling in a retail display cabinet.

Color meter determinations and spectrophotometric analyses on the vacuum-packaged samples in this test and on similar samples in other experiments showed that the color of the meat in these samples was produced by mixtures in a wide variety of proportions of myoglobin fractions having all degrees of redness. High in its proportion of this mixture is the myoglobin fraction of maximum redness—oxymyoglobin.

If fresh meat in packages made of various materials having a wide range of properties collectively constitutes a sample, loss of weight due to emission of liquid from the meat at refrigerator temperature (33° to 39° F.) takes place for a period longer than that during which retail packages are held.

Figure 1 shows, in curves representing composite data on beef, pork and lamb in 13 types of packages, that net weight loss occurs in all species of meat for about two weeks; then the action is reversed and some weight is regained. In beef and pork the greatest loss occurs at the low extremity of the temperature range studied, while the rate of loss in lamb is practically uniform at all temperatures in that range.

SEVERAL ANGLES: Loss of this kind is important from several angles. First, an increase in holding time, which is expected to come into use commercially, brings an increase in loss. Second, unless a backing board is enclosed with the meat in the package to absorb liquid, free liquid will accumulate within the package. Third, loss occurs at a higher rate (from 2 to 9 times as great) in non-vacuum packages than in vacuum packages. Fourth, liquid from the meat escapes from packages that are not hermetically sealed.

If there is no backing board or if a backing board

has insufficient capacity to absorb all the free liquid, liquid may flow out of these packages from between the folds. There is almost no loss of liquid from fully sealed packages of very low permeability. Therefore, practically all of the small amount of liquid that separates from the meat in the latter packages accumulates as free liquid in the package or is absorbed by a backing board.

The weight loss in seven different packages sealed under vacuum, and in cut and ground non-packaged meat, is given in Table 1.

The wholesaling and retailing research branch of the Agricultural Marketing Service, U. S. Department of Agriculture, reports that several centralized packaging operations, each embodying two or more retail outlets, have been inaugurated in the United States.

These systems employ regular (nitrocellulose-coated) meat cellophane as the packaging material and schedule their operations to harmonize closely with sales in individual stores.

These firms operate sometimes with one and sometimes with more than one daily delivery to each outlet, although one delivery per day is feasible since each outlet is within the normal delivery time of one hour from the packaging point. In some operations packaging is done on the premises of one of the retail outlets, while other concerns package their merchandise in central warehouses.

EXTEND SHELF LIFE: Centralized packaging of fresh red meat can be done more efficiently and on a larger scale if a means can be found to extend the minimum shelf life by even 24 hours longer than that which is now customary. Whether or not the employment of one of the more recently developed cellophanes described previously will prove to be successful in this regard has not been determined under actual operating conditions as yet.

The only measures that give assurance of making possible an extension of meat shelf life in these packaging operations are employment of a reduced temperature in the storage and display cabinets and improved cleanliness. Earlier in this discussion, it was shown that reducing the storage temperature without going below the freezing point is one of a number of measures that would extend the shelf life of packaged raw meat.

Another of these measures—one of the most effective that has been evaluated up to this time—is vacuum packaging in non-permeable containers. Earlier herein, this measure was declared unworkable because eco-

TABLE 1
Per cent of Net and Gross Weight Losses By Cut and Ground Meat in Different Packages (Composite Results) (33° - 39° F. — 21 Days)

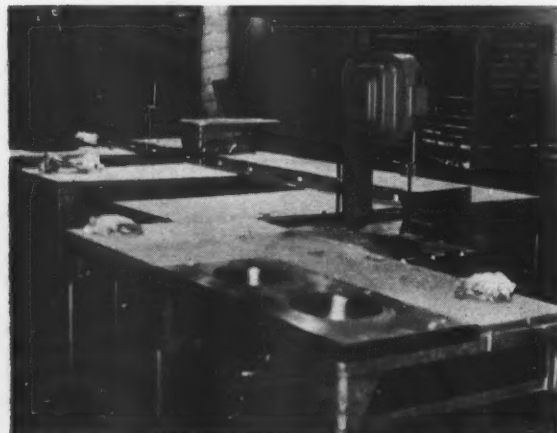
Container	% Net Wt. Loss (Reduction in Wt. of Meat)	% Gross Wt. Loss (Loss of Liquid from Package)	Container	% Net Wt. Loss (Reduction in Wt. of Meat)	% Gross Wt. Loss (Loss of Liquid from Package)
Non-packaged	28.5	28.5	Cellophane-pliofilm	1.7	1.0
MSAD80 Cellophane (coated side inside)	5.0	4.5	307x306 can	1.3	—
MSAD86 Cellophane (coated both sides)	4.0	2.2	Cellophane-polyethylene	1.3	0.60
307x400 can	3.0	—	Cellulose acetate-pliofilm	1.0	0.65

nomically feasible film pouches today are not consistently able to withstand the abuse which packages on display normally are subjected to for a period of time of at least one week.

It appears, therefore, that any substantial advancement toward retail packaging of fresh meat in slaughtering plants can come only after either further technological advances in package manufacture or scientific advances in controlling the chemistry of the coloring compounds of meat have been achieved.

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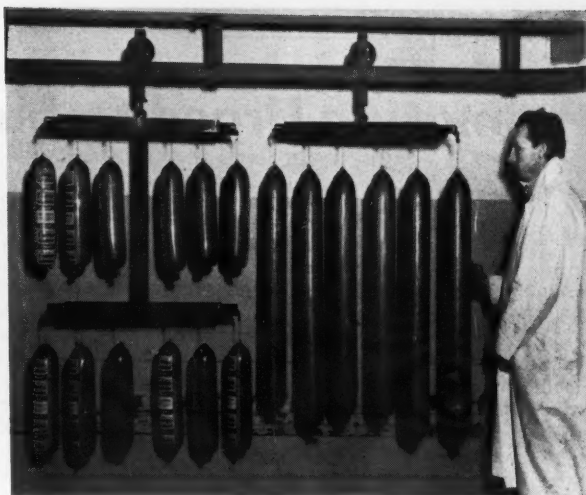
SMALL central plant fresh meat cutting area is shown.

A NEW trolley cage set for large stick products has been developed at American Provision Co., Chicago. One of the cages is designed for the large 36-in. product used in slicing, and the other for the firm's stick item which weighs about 10 lbs.

There are several advantages in using these cages, according to Walter Lampert, president and co-inventor of the cages for which patents have been applied.

The trolley tree can be positioned next to the stuffing table where the employee who makes the second tie can hang the items individually. This task can be performed by a woman employee because individual pieces, rather than a stick load, are

TWO NEW tree trolleys designed for holding stick product are demonstrated by Everett Wright, shipping clerk. Employee can place individual pieces of product on trolley.



New Cages for Stick Products Ease Handling Tasks, Cut Spillage Risks

hung. Any employee can lift 7 to 10 lbs. of product, but it takes considerable physical strength for anyone to lift 50 to 80 lbs.

The danger of stick spillage also is avoided since individual pieces are hung on the 0.5-in. hooks of the tree. With conventional sausage sticks, especially where lightweight sticks used for frankfurter production are mixed with the heavier ones, the weight of the product on the sticks causes some of them to

sag. When placed in the notches of the trolley cage, these sticks may slip free, causing the product to fall to the floor. At times, the casing may burst upon impact, resulting in a total loss of the product.

The design of the tree trolleys also lessens the amount of washing needed. Since the supporting frames are not covered by product, they are virtually self-cleaning during the processing cycle. Periodically, however, they will need cleaning in the trolley cage cleaner or by a pressure detergent applying device.

Another advantage of the tree is that it is self-spacing. There is no possibility of stick product coming in contact with other stick product during the smoking operation, producing a white face.

Since spacing is uniform and the product is out in the open, there is maximum, uniform heat transfer to the product during the heating and chilling operations, comments Lampert. With conventional cages, large stick products at times are bunched inadvertently, resulting in non-uniform heating and subsequent uneconomical utilization of the house to heat a few pieces.

Since space on the trees is a design factor, the trees can be used to hold the finished product in rail storage bins. There is no need to transfer the stick product onto racks of the holding bins to get proper spacing and maximum utilization of cooler space. By design, the trees make full use of vertical space. The double-cross-barred cage holds the

smaller of the stick product, while the single bar unit holds the large "jumbo" type.

With the new tree, the level of smokehouse loading is readily apparent. Eliminated is the risk of moving partially-loaded cages into a smokehouse and not fully utilizing this key piece of sausage processing equipment. The manner in which the cage is to be loaded is not left to chance. Each hook must hold a product. If the batch load is light, then a house with a smaller capacity can be used, Lampert notes.

Since these trees are relatively light—19 lbs. for the two-bar unit and 12 lbs. for the single-bar unit—they can be removed from the rail and stored when they are not in use. This means that less costly plant space can be used for storing these units until they are needed for peak production periods, according to Lampert.

The units are made by Jourdan Process Cooker Co., Chicago.

Sees Uptrend Returning

The "uptrend in economic activity will be re-established" as 1961 progresses, Nathan M. Koffsky, deputy administrator of the Agricultural Marketing Service, U. S. Department of Agriculture, predicted at the 38th annual Agricultural Outlook Conference which was held recently in Washington, D. C.

Canadian Food Brokers

A panel discussion devoted to "Techniques for Today's Selling" will be a feature of the 18th annual meeting of the Food Brokers' Association of Canada, February 6-8, at the Saskatchewan Hotel, Regina, Saskatchewan, Canada.



TREES are shown aligned in holding cooler. Framework assures perfect spacing for uniform heating and chilling. Units also utilize full vertical space of the product holding area.

Promotion Urged to Move Record Supplies

THE RECORD-BREAKING supplies of meat in prospect for 1961 represent unlimited opportunities for merchandising throughout the year, the National Meat Promotion Committee concluded at a year-end meeting in Chicago after hearing agricultural economists report on the outlook for production and consumption.

No specific periods were selected for promotion in 1961, but the committee urged the continuation of intensive promotional efforts on behalf of meat and poultry through established programs of the various affiliated groups. It was suggested that advertising, merchandising and other promotional activities point up the wide variety of meat and poultry items available, feature taste-tempting recipes for less-demanded cuts and hammer home to the weight-conscious public the nutritive values of meat, especially in regard to meat's low calorie and high protein content.

The committee observed that during the past five years there has been a noticeable leveling-out of traditional peaks and valleys of livestock marketings and concluded that the more orderly marketing pattern has resulted in part from greater co-ordination in the promotional activities of the different segments of the industry.

Following is the statistical summary presented at the meeting by agricultural economists of the U. S. Department of Agriculture, National Live Stock Producers Association, University of Illinois, American Meat Institute, American Farm Bureau Federation and Poultry and Egg National Board:

OUTLOOK AND REVIEW: Increasing production dominates the outlook for the livestock and meat industry in 1961. Cattle numbers are expected to increase but at a slower rate than during the past three years. Expansion may continue for another two or three years. The 1961 spring pig crop will launch the fourth postwar hog production cycle. Hog production is expected to continue to increase in 1962 since the expansion phase of the cycle usually lasts about two years. Sheep numbers have increased moderately the past few years, but the rate of increase in 1960 appears to have slowed. Significant changes are not

likely in sheep and lamb numbers in the immediate future.

Demand for meat continued strong in 1960 despite some slackening in economic activity. The general economic trend is not expected to have a significant impact on the short-run demand for meat, but probable increases in production are such that meat prices will likely average lower during most of 1961.

COMMERCIAL MEAT PRODUCTION: Commercial red meat production (not including farm slaughter) in 1960 will total about 26,900,000,000 lbs. This is 3 per cent above the 1959 level and almost 1 per cent, or 200,000,000 lbs., more than the 1956 record. The largest increase was for beef—almost 9 per cent or 1,100,000,000 lbs. Veal production exceeded the cyclically low rate of 1959 by about 100,000,000 lbs. (10 per cent), and lamb production was up about 25,000,000 lbs. (4 per cent). Pork production exceeded the 1959 rate in six of the first eight months of 1960 but dropped sharply below during the last four months. For the year as a whole, pork production totaled 4 per cent less than during 1959.

Commercial red meat production in 1961 is forecast at 28,200,000,000 lbs., 5 per cent above 1960 and 6 per cent above the previous record established in 1956.

Beef supplies will exceed those of any previous year, but veal, pork and lamb will be below some earlier years. Pork output is expected to

exceed 1960 by 1 per cent and will be the fourth largest of record, exceeded only by 1943-44 and 1959. Lamb and mutton production probably will not change much, but veal output likely will increase about 12 per cent next year.

PER CAPITA CONSUMPTION: Supplies of red meat per person totaled about 161.2 lbs. in 1960, only 1.2 lbs. more than in 1959. The forecast for 1961 is for about 164.3 lbs., or an increase of 3 lbs. over the 1960 level. This level, however, will be 2½ lbs. short of the 1956 per capita record.

Increased per capita supplies in 1960 were due almost entirely to a record beef production. Pork output per person was off 3.3 lbs., but beef was up 4.3 lbs. and veal was up .6 lbs. Beef consumption in 1961 is forecast at 88.8 lbs.; pork, 64.5 lbs., veal, 6.7 lbs., and lamb and mutton, 4.3 lbs.

BEEF: Beef production in 1961 will likely set a new record. Output is expected to increase about 7 per cent, or 1,000,000,000 lbs. from 1960. Fed cattle marketings are expected to continue large throughout 1961, but a smaller part of the overall increase is expected from this segment than has been the case during recent years. Feeding activity may level off or increase at a slower rate in the next few years as cattle prices work lower. Marketings of grass cattle and cows are expected to continue above year-earlier levels throughout the year and could be substantially larger next fall. Some



OUTLOOK REPORT was prepared by agricultural economists (l. to r.): William Jasper, American Farm Bureau Federation; Larry Simerl, University of Illinois; Max O. Cullen, National Live Stock and Meat Board; Jerry Goodall, U. S. Department of Agriculture; Vern Pherson, National Live Stock Producers Association, and George Allen, American Meat Institute, seen in Cullen's office.

temporary marketing difficulties also could arise late in the first quarter or early in the second quarter of the year if large numbers of wheat-pasture cattle move directly to slaughter.

Cattle inventory figures for the last three years indicate an increase of almost 9 per cent from January, 1958, to January, 1960. Although the absolute numbers of cattle and calves in the inventory will be revised, the amount of increase from 1958 to 1960 still will be substantial. If cattle numbers continue to increase as they have since 1958, beef production will continue to set new high records for the next two to four years.

VEAL: Veal production during 1960 increased about 10 per cent over the cyclically low rate of 1959. Even though the percentage increase was large, the actual volume of production in 1960 was the second lowest since 1951.

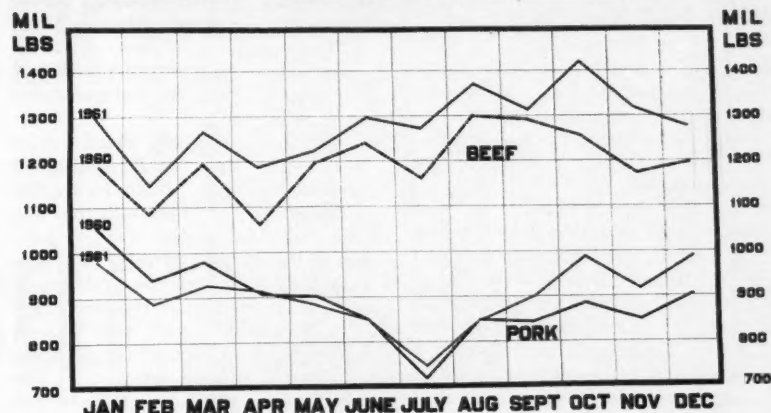
Calf slaughter usually increases sharply at about this stage of the cattle cycle. However, producers in the next year likely will again retain a considerable number for feeding or to add to herds, and a moderate gain in slaughter seems the most likely prospect for 1961. Commercial veal production for 1961 is forecast at 1,100,000,000 lbs., about 12 per cent above the 1960 rate.

PORK: The hog production cycle is turning upward after decreasing for only two pig crops (1960 spring and fall). This was the shortest down-turn on record. Since the end of World War II, the downward phase of the hog cycle normally has included four or five pig crops. The USDA pig crop report issued December 22 indicates that the 1961 spring crop will be 5 per cent larger than a year earlier. Most of the increase probably will occur in April, May and June farrowings.

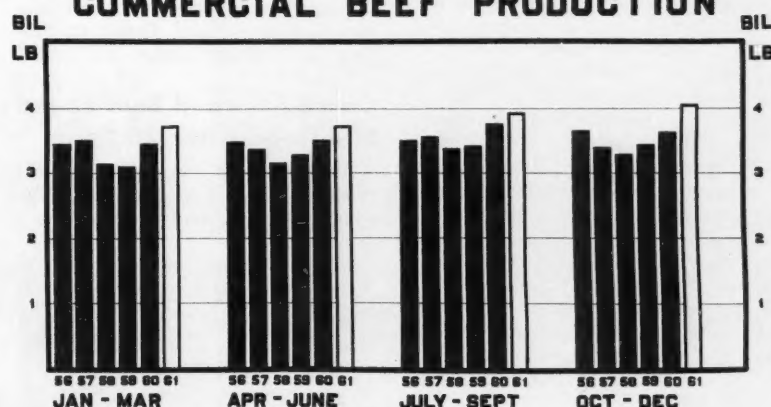
It is expected that pork production in 1961 will total only about 1 per cent more than during 1960. However, the pattern of production will be considerably different from that of 1960. Production during the coming year will likely be about the same or below that of 1960 until September. Output then will climb above a year earlier and during the fourth quarter of the year may exceed 1960 production by about 10 per cent.

LAMB AND MUTTON: Sheep and lamb numbers on farms January 1, 1960, totaled 33,600,000 head, the largest number since January, 1948. In view of the size of this year's lamb crop and the rate of slaughter, it appears that little change has oc-

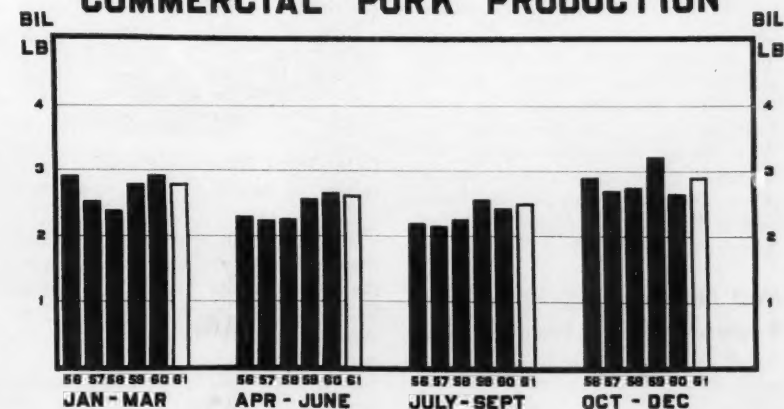
COMMERCIAL PRODUCTION BEEF AND PORK



COMMERCIAL BEEF PRODUCTION



COMMERCIAL PORK PRODUCTION



curred in the number of sheep and lambs this year. Lamb and mutton production during 1961 is forecast at about 750,000,000 lbs., about the same as in 1960.

POULTRY: The stage is set for another broiler production increase in 1961. Recent placements and hatching egg settings point to mar-

ketings in the first quarter about 10 per cent higher than in the same quarter of 1960. A substantial increase in turkey production also is expected in 1961, perhaps as much as 10 per cent above 1960.

Charts prepared by the agricultural economists to show the beef and pork outlook appear above.



William
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Kansas Firm is Charged With P&S Violation

The U. S. Department of Agriculture has charged Blond Meat Co., Inc., Kansas City, Kan., with misrepresenting the quality of hams delivered to a Kansas state institution, in violation of the Packers and Stockyards Act.

The specific complaint is that during December, 1959, under terms of a contract with the state of Kansas, the firm delivered to the Topeka State Hospital two shipments of smoked hams represented as having been inspected, accepted and certified by the meat grading branch, livestock division, Agricultural Marketing Service. The USDA charges that all the hams in one shipment and approximately half in the other had not been inspected and accepted by the meat grading branch and were hams of inferior quality, not meeting the Kansas standard specifications for No. 2 smoked hams, which had been specified in the contract.

Moreover, the USDA says, the company packed the inferior hams in boxes on which the official acceptance legend "USDA Accepted as Specified" had been stamped. In addition, the company altered the inspection date and the weight that had been stamped on some of the boxes, according to the statement released by the U. S. Department of Agriculture.

A hearing to determine whether the company has in fact violated the Packers and Stockyards Act will be held February 15 in the Post Office Building, Kansas City, Kan., unless the company waives hearing either specifically or by failure to answer the USDA complaint and notice of hearing. Copies of the complaint, P&S Docket No. 2519, may be obtained from the Packers and Stockyards Division, Agricultural Marketing Service, U.S. Department of Agriculture, Washington 25, D. C.

MID Nods to Calcium Reduced Dried Skim Milk

Use of calcium reduced dried skim milk in meat food products is the subject of MID Memorandum No. 287, issued by the Meat Inspection Division, U. S. Department of Agriculture. The memorandum reads as follows:

"Calcium reduced dried skim milk may be used in the preparation of certain meat food products on the same basis as nonfat dry milk. Sausage may contain not more than 3½ per cent, individually or collectively, of cereal, vegetable starch, starchy

vegetable flour, soya flour, nonfat dry milk, calcium reduced dried skim milk, or dried milk.

"This milk derivative shall be identified on the label of product in which used as calcium reduced dried skim milk.

"Calcium reduced dried skim milk is the fine powder produced by either spray or roller drying the solids from fresh skim milk that has been treated to replace a major portion of the calcium with sodium. The milk protein and lactose (milk sugar) content of calcium reduced dried skim milk is identical with that of nonfat dry milk. Except for the substitution of sodium for part of the calcium content, this substance has the same trace constituent analysis as nonfat dry milk. Calcium reduced dried skim milk has a yellow or light tan color and a slightly scorched or toasted flavor to distinguish it from nonfat dry milk."

Canned Corned Beef Found Still Good After 20 Years

A 20-year-old can of corned beef brisket was still in good condition when opened recently at the Amer-



QUALITY of 20-year-old corned beef brisket is described as "excellent."

ican Can Co. laboratories in Maywood, Ill. Code numbers made on the Canco can by The Rath Packing Co., Waterloo, Ia., indicated that the meat was packed in the can in June, 1940.

G. H. McDonell of the Canco technical service division commented on the outstanding appearance of the pack. "The excellent quality of this corned beef brisket and its container after two decades of storage speaks well for the packing and can-making industries," he said. The meat had a bright red color, and the fat was a uniform cream color. Texture, flavor and aroma of the canned meat also were reported to be acceptably good.

No Link Proved Between Diet and Heart Disease

Results, to date, of studies on diet, fat and heart disease have not shown a direct relationship between diet and heart disease and do not justify any marked alteration of the average American's eating habits for the prevention of atherosclerosis, the most prevalent form of heart disease, according to Dr. Ogden C. Johnson, Chicago, assistant secretary of the council on foods and nutrition of the American Medical Association.

On the other hand, he noted, dietary modification to bring about weight reduction would be helpful for much of the population of the United States.

Dr. Johnson discussed dietary fat and national health at the semi-annual meeting of the National Live Stock and Meat Board at Iowa State University, Ames. Two of the key questions to which research has not yet found the answer, he said, are: 1) Does the apparent relationship between diet and blood cholesterol have any bearing on atherosclerosis? and 2) Does dietary modification that affects blood cholesterol levels have any bearing on the degree of atherosclerosis?

Danish Fair Will Show Fresh, Canned Meat Items

Beef, pork, veal and other fresh meat products, as well as canned hams, luncheon meats, bacon and sausage, will be on display at the Danish Food Fair, June 2-11, 1961, in Aalborg, Denmark. Specialties to be exhibited include salami sausage and liver paste.

Featured at the fair will be many varieties of modern packaging materials, including cellophane, waxed paper, polyethylene, aluminum foil, cardboard, cans and plastics. In addition, visitors will be able to see modern packaging machinery in actual operation.

Leading examples of breeding and beef cattle will be shown in specially-equipped stalls. Demonstrations have been arranged to show visitors how Denmark maintains strict supervision over both quality and hygiene in its food industry.

Weights Beef Import Ban (F-M)

Belgian authorities are considering the prohibition of beef imports from countries where foot-and-mouth disease exists, but no early action is foreseen. Meanwhile, Belgium is expected to tighten sanitary controls on imports.

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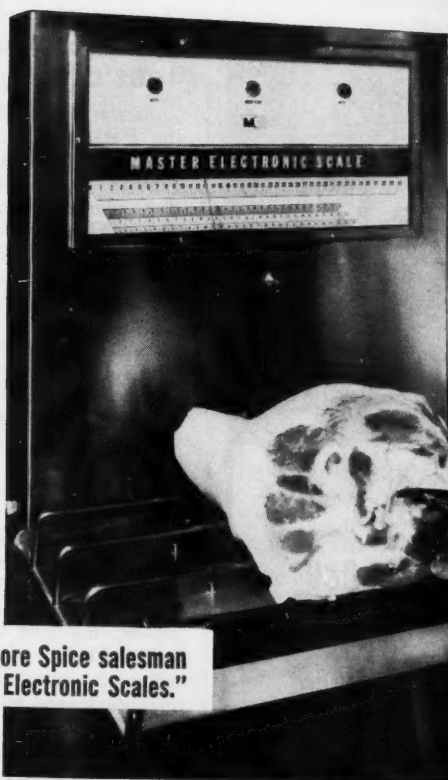
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California's Food Supply Is Safe, Governor Told

There is no evidence that California's food supply is endangered by residues of pesticides, according to a report delivered to Gov. Edmund G. Brown by his committee on public policy regarding agricultural chemicals.

"The great preponderance of evidence presented convinced the committee that at this time our food supply is safe," the report said.

The 15-member committee received substantial evidence from various authorities showing the im-

portance of and need for the use of agricultural chemicals in the production of an adequate food and fiber supply.

Dr. Emil M. Mrak, chancellor of the University of California at Davis, is chairman and William E. Warne, state director of agriculture, is secretary of the committee, which Gov. Brown appointed in June, 1960. Other members include experts in medicine, nutrition, the food industry and agriculture.

The committee recommended that an ecology research center be established at the University of California to provide needed scientific

information on control of insects and other vectors that transmit diseases of man, and on other related problems involving pesticides.

Gov. Brown noted particularly that the committee's recommendation for sound public policy includes the following:

"California farmers should be encouraged to continue improvement of the efficiency of their production, including the appropriate use of agricultural chemicals. The use of pesticides should continue to be closely regulated and supervised by proper authority. The public should be reassured as to the present situation with regard to the general health, and kept continuously and accurately informed of all aspects of the continuing use of agricultural chemicals. Cooperation should be continued and expanded among those using and supervising use of pesticides. Research programs should be continued and strengthened."

The committee's recommendations also include extending the agricultural laws to restrict the amounts of residues in livestock feed, providing the public with more information about the use of agricultural chemicals, and adequate staffing of the State Departments of Agriculture and Public Health to insure full protection to the public against harmful chemical residues in foods.

Conveyor Group Elects 1961 Officers at Meeting

At the recent annual meeting of the Package Conveyor Institute in Boston, George Greenberger, Sage Equipment Co., Inc., Buffalo, N.Y., was elected president, and Carl Sheets, Conveyor division, American MonoRail Co., Tipp City, O., was named first vice president of the organization.

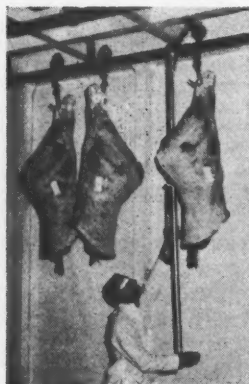
Other officers for 1961 include: second vice president, Vernon Story, Lamson Conveyor, Syracuse, N. Y.; secretary, J. Robert Keen, E. W. Buschman Co., Cincinnati, and treasurer, Lloyd G. Backart, Rapistan-Keystone, Detroit.

The 1961 annual fall meeting of the Package Conveyor Institute will be held in Milwaukee, with other meetings scheduled for Cincinnati and Syracuse, N. Y. In addition, several seminars concerning standardization, advertising and technical problems will be held.

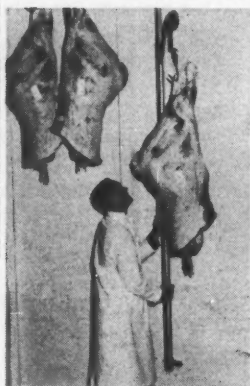
The organization is composed of manufacturers of conveying equipment concerned primarily with problems of handling cartons, boxes and work in process and automation.

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Dr. King Tells Gains in Fat Metabolism Research

A technical breakthrough has played a significant role in permitting new research gains in the field of fat metabolism, Dr. C. G. King, executive director of the Nutrition Foundation, New York City, noted in his annual report on the industry-sponsored research organization. He went on to say:

"The scope and accuracy of research on the body's use of edible fats have been advanced dramatically by newly-developed analytical methods that permit measurement of either stored or newly-formed fats inside the body. For example, without appreciable discomfort to a patient, it is possible for a research team to separate and measure accurately each of the many types of fats at successive time intervals as food travels along the digestive tract or enters the liver, muscles, fat reserves and blood cells."

Among those contributing to these new investigative techniques have been Dr. E. H. Ahrens, jr., at the Rockefeller Institute and Dr. S. R. Lipsky at Yale University. Both men received grants from the Nutrition Foundation.

The Foundation has been giving prime attention to research that would shed light on the relationship of fat consumption and such conditions as heart disease, atherosclerosis, "strokes" and allied breaks in health.

Dr. King said that there is no evidence that a person should give up foods just because they include cholesterol. Moderate intakes of animal fat, he explained, are not "a hazard to health; the (human) body normally forms and disposes of cholesterol as an essential function and has a clearly-established capacity to tolerate reasonable intakes of cholesterol in the food supply." In fact, he added, "some animal fat is advantageous as an accompaniment to eating a well-balanced diet, particularly to assure an adequate intake of good quality protein foods such as meat, milk, poultry and fish."

The nutritionist also pointed out: "Research on the nutritive quality of fats (has) continued to demonstrate their positive values." An optimum intake, he said, is "in the range of 30 to 40 per cent of total calories." Protein should make up between 10 and 20 per cent of each day's food intake, and carbohydrates (starches and sugars) should comprise roughly 50 per cent of the daily diet.

The diet should include "polyunsaturated fatty acids," Dr. King said.

These are commonly found in most salad and cooking oils (except olive, coconut and palm oils) and in poultry and fish body fat. Due to discoveries of the last few years, these fats are labeled "essential" by nutritionists and should comprise between 2 to 4 per cent of the total calories consumed in the daily diet of human beings.

Research has shown that there are actually many factors that contribute to the incidence of heart disease, "strokes" and the like, Dr. King pointed out. These include: genetic trend, excessive smoking, fatty acid imbalance, extremes of protein intake, faulty regulation of bile acids, chemical fragments from cell nuclei, hormone imbalance, magnesium-calcium imbalance, various disturbances in blood clot regulation and other factors.

What may be the nation's severest nutritional problem, according to Dr. King, is overeating. The resultant obesity is clearly linked to a wide variety of physical disorders. He stated flatly that the average adult American is 15 lbs. overweight. "Our people must break the habit of overeating and, in addition, must do more exercise if the nation's health is not to be significantly impaired," he declared.

Suggestions Add up to Big Money for Swift Employees

One of American industry's pioneer employee suggestion systems, that of Swift & Company, Chicago, has paid a grand total of \$1,124,000 to employees for 50,915 ideas in 35 years. Swift inaugurated the program late in 1925 to encourage employees to suggest better methods to operate its business.

During 1960, the company announced, awards totaling \$60,641 were paid to employees for 1,883 suggestions. Eleven of these awards exceeded \$600, with the top prize going to J. E. Mansfield of St. Louis, who got \$6,608 for an idea to improve efficiency in packaging bacon. Mansfield has collected \$12,825 for 19 suggestions submitted to the company in the past 25 years.

Paul W. Krohn, manager of Swift's suggestions department, reported increasing interest on the part of employees in submitting ideas. The number of suggestions received during 1960 totaled 14,950.

USDA Bulletin On Beef Grades Revised to Include Charts

"U. S. Grades for Beef," a U. S. Department of Agriculture bulletin which instructs consumers on the use of grades as an aid in purchasing beef, has been revised to include illustrations of grades and cuts.

"Each of the U.S. grades for beef is associated with a specific degree of quality," the bulletin points out. "Learn the grade best suited to your needs. Remember, too, that the proper selection of cuts is important. A Good grade T-bone steak, for example, can be more tender than a Choice grade round steak."

The bulletin also contains a chart showing a beef carcass divided into wholesale and retail cuts and a cooking guide giving appropriate cooking methods for several cuts of beef in each grade.

Single copies of the revised "U.S. Grades for Beef," now designated as Marketing Bulletin No. 15, may be obtained from the Office of Information, U.S. Department of Agriculture, Washington 25, D.C.

Broad Jurisdiction

A buyer not in interstate commerce can be held in violation of the Robinson-Patman Act if he is involved in an illegal deal with a manufacturer who is in interstate commerce, Earl Kintner, chairman of the Federal Trade Commission, told the annual convention of the National Food Brokers Association.

Your Name and Address

on a 3¢ postcard
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10 DAYS FREE TRIAL
SERVICE of

"THE YELLOW SHEET"

Prove to yourself that an accurate, comprehensive report on going prices on most every type of meat and by-product will increase your profits.

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"The Yellow Sheet"

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More Backing Sought for United Hide, Leather Fund

Hopes that the United Hide and Leather Fund will receive increased financial support for 1961 so it can enter additional fields of research and promotion have been expressed by Merle A. Delph, chairman of the board of the group.

The year-old Fund, established for research, product development and the promotion of hides, skins, leather and leather products, received slightly less than \$30,000 in contributions during 1960, Delph said. The money was disbursed to the research laboratory directed by Dr. Fred O'Flaherty at the University of Cincinnati. Progress reports on the research are "most gratifying," Delph commented, and it is hoped that the project soon will give some definite answer regarding the most adequate and proper method of cure.

The hide bureau of the Tanners' Council of America has raised its contribution to the Fund by 25 per cent for 1961, Delph said. The American Meat Institute, National Independent Meat Packers Association, Western States Meat Packers Association and National Hide Association have agreed to contribute at least as much as they did in 1960 and to consider increasing the amounts in the future.

Some firms in the packing industry are contributing monthly 1¢ per hide produced, Delph pointed out, suggesting that other packers do likewise.

Three packers are serving as officers of the Fund. Floyd A. Segel, Wisconsin Packing Co., Milwaukee, is president, and Leland Jacobsmuhlen, Arrow Meat Co., Cornelius, Ore., and Lloyd L. Needham, Needham Packing Co., Sioux City, Ia., are vice presidents.

Contributions or pledges are desired by January 31. Checks made payable to the United Hide and Leather Fund, or pledges for 1961 contributions, should be sent to Merle A. Delph, M. A. Delph Co., Inc., 517 W. Ray st., Indianapolis.

Federal Meat Inspection Is Granted to 11 Plants

The Meat Inspection Division, U. S. Department of Agriculture, has granted meat inspection to 11 plants. They are:

Ottawa Packing Co., end of H st., S. E., mail, P. O. Box 818, Miami, Okla.; Custom Processing Co., Inc., P. O. Box 770, Stamford, Tex.; Siouxland Dressed Beef Co., divi-

sion of Needham Packing Co., Inc., West Fargo, N. D.; Reitz Meat Products Co., 5608 Raytown rd., mail, P. O. Box 9457, Raytown 33, Mo., and Imperial Meats, Inc., located at 1008 Brady ave., N. W., Atlanta 18, Georgia.

Also, Robert J. Fenters & Son, Inc., Pennville, Ind.; Chef Vannoy, Inc., 116 Main st., West Middlesex, Pa.; Western Meat, Inc., 4060 W. Broadway, Robbinsdale 22, Minn.; Hi-Hat Food Products Co., 272-274 Cranston st., Providence 7, R. I.; Detroit Wholesale Meat Co., 10419 Venice blvd., Culver City, Cal., and M & M Meat Co., Inc., 4500 Alcoa

ave., Los Angeles 28, California.

The MID also has granted horse meat inspection to Hill Packing Co., 597 Fifteenth ave., Columbus, Ga.

Meat inspection previously granted to Establishment 564, John Morrell & Co., Chicago, has been extended to include Plantation Packing Co.

Package Dating Measure

A bill filed for consideration by the 1961 Massachusetts legislature by Rep. Leo J. Reynolds of Worcester would require that prepackaged meats offered for sale be marked on the outside with the date of packing.

AUTOMATION

IN SKINNING FATBACKS, PLATES AND JOWLS

Gelatin skins or tannery skins with

NO FURTHER FLESHING!

Just once through the Townsend Pork-Cut Skinner without the use of an operator. Result:

1. Pork cuts are completely skinned and fleshed.
2. Skins are ready for gelatin or for the tannery with no further fleshing required.

This means: Tremendous savings in time and labor!

Basically, this is the procedure: The operator, who robs the lean meat from the fatback or other cut, returns it directly to the feeding attachment which automatically feeds it into the skinning machine.

The feeding attachment is the Townsend Model 30A Feeder and Slasher which automatically and continuously feeds the pork cuts through the skinning machine as they are carried to the machine by the conveyor.

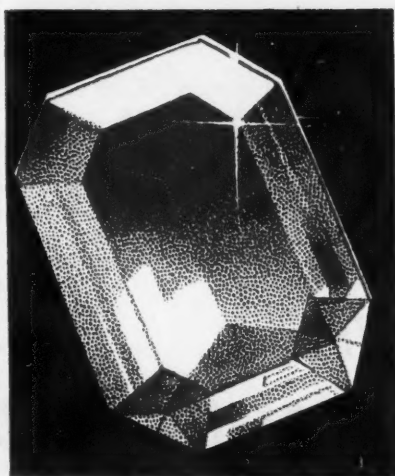
Write for further information.



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THE NATIONAL PROVISIONER, JANUARY 7, 1961



LASTING COLOR

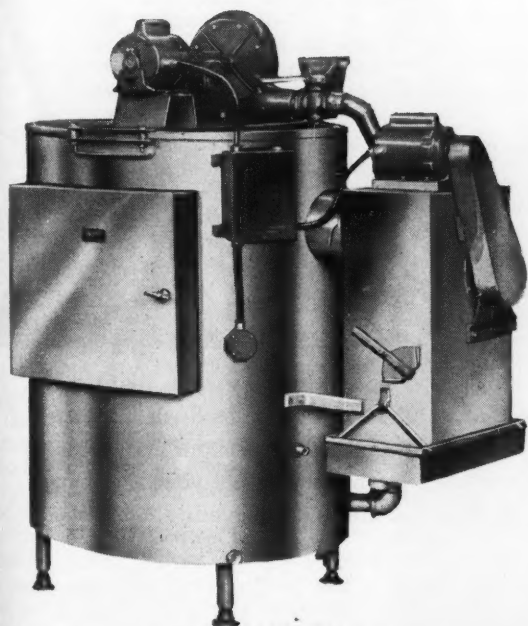
The fabulous ruby is the world's most precious gem because it holds its brilliant color forever. Lasting color marks any product as superior, just as fading suggests inferior quality.

To achieve the best color in smoked meats, use your own knowledge and skill. To be sure that color lasts, use . . .

Mepaco

"TIPPER" SMOKE GENERATORS

for lasting color and improved flavor



Patented throughout the world.

Mepaco Tipper Smoke Generator is the only equipment which produces an enormous volume of cool, clean smoke with flyash, resin, tar and soot filtered out without adversely affecting coloring agent.

Lasting color and improved flavor are reasons enough why successful meat packers throughout the world use the Mepaco Tipper Smoke Generator; however, there are other reasons:

The self-regulating, waste-eliminating automatic sawdust feed system operates for hours without an attendant. There is no open or exposed flame, no gas or other fuel necessary. It is actual experience that savings in sawdust alone will pay for this equipment in less than one year.

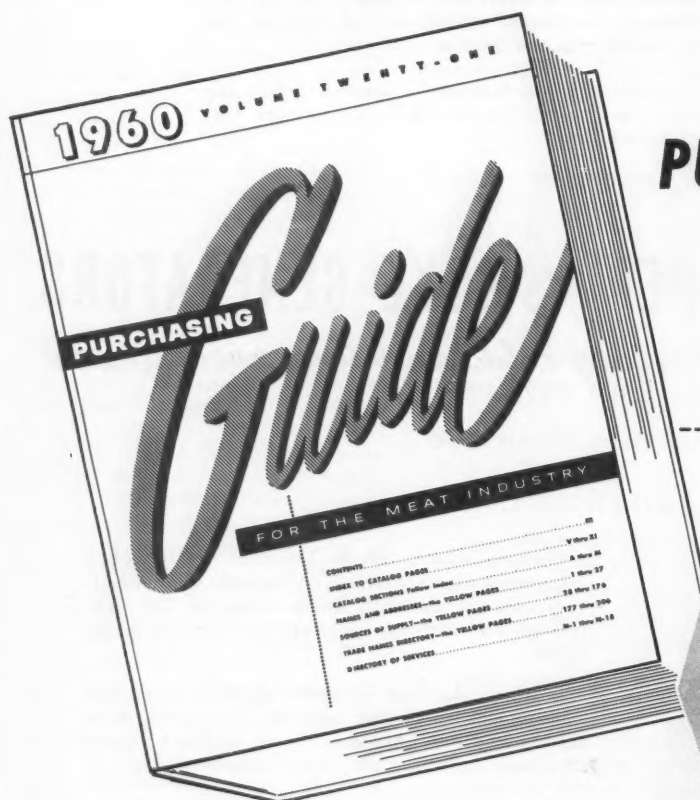
Mepaco Tipper Smoke Generator is equally efficient for air conditioned or conventional type smokehouses. It is available in three sizes, one of which exactly suits your needs.

Eastern Representative—Julian Engineering Company—5129 No. Damen Avenue, Chicago 25, Illinois

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A Complete Directory of
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mation

246 Pages of Catalog-
type Information Giving
Detailed Information on
Products of Leading Sup-
pliers to The Meat In-
dustry

Refer to the "Yellow Pages" of the Meat Industry to determine who supplies the item you want. You will find virtually every one of the 2300 or more items you might use.

Those suppliers with bold face listings and a code following them present additional

product information in the various plant sections of the Purchasing Guide. Such information will help you make your purchasing decisions quickly and surely. Let your suppliers know how the Guide helps you.

USE YOUR PURCHASING GUIDE TO SAVE TIME

THE PURCHASING GUIDE FOR THE MEAT INDUSTRY

Provisioner



Truck Talk

By CHET CUNNINGHAM



ARE YOU very much concerned about how your route trucks and long haul rigs are painted? Probably not very much, and certainly not enough.

Here are two outfits that do worry about the problem. They worry so much, in fact, that they won national awards recently for their truck painting and design.

Congratulations should be extended to Weiland Packing Co., Phoenixville, Pa., and The Schmidt Provision Co. of Toledo, O.

Following are parts of the citations won by both firms in a national magazine's "color contest for trucks in all fields."

"Clean lines and light clean colors used by Weiland are ideally suited to a meat packer who wishes to create an image in keeping with the freshness and sanitation required in the food field.

"Even the contrasting colors used for the company's unusual 'W' insignia are muted to achieve a readily identifiable but unobtrusive design."

The Schmidt concern's citation reads as follows:

"The appeal to children, as major consumers of the company's wieners, is clear and straightforward in the design of the Schmidt decoration. Yet the basic values for food appeal to its adult customers remain—extensive use of white to suggest cleanliness and purity and muted rather than blatant hues for the highly illustrated design."

Do these two citations give you any ideas about your own paint jobs? Both designs, incidentally, were worked out by the respective advertising firms of both meat packers.

The side of a truck can be an eye-catching "billboard," a perfect roving advertisement for you, and at practically no cost to you except for the ideas and the paint!

Do you wish you could run your packing trucks 100,000 miles without an oil change? It's being done in the city of San Fernando, Cal., which claims to have a police car with "over 100,000 miles" on it. The oil has never been changed and the valve covers never removed.

Impossible? The answer lies in the oil filters. It is believed that the use

of the right oil filter can reduce engine wear appreciably.

At San Fernando, fullers earth filters are used on all city equipment. Oil samples for chemical oil analysis are taken on all rigs. Each succeeding evaluation has shown less ash content, less precipitants and fewer Kissling resins.

These filters even pick up resin deposits that were left in the engine previously and later flushed out. Since the acids, gums, varnish and solids can be removed effectively by the fullers earth filter, it was decided that a detergent oil is not needed.

After trial and error, a straight mineral oil, with an inhibitor and a pour depressor added, was put into all new equipment and never changed. The filters are 4 x 6 in. and are changed every 2,000 miles.

Ash content has dropped to .03 per cent. Only a trace of precipitants and no water or Kissling resins are found on most analyses. Spark plug

life has tripled to 30,000 miles, even on the low-speed, idling-type police rigs. The same procedure for filters is used on all heavy rigs, too, including dumps, jeeps, tractors, etc.

A saving of 75 per cent on oil and oil change labor has been realized. The new filters cost only 75¢ more than those previously used.

Over a three-year period, not one of the filters has broken, and not a grain of the fullers earth has entered an engine. Needless to say, the people at San Fernando are sold on these filters.

"No warmup needed on this baby! Even in winter, get in and drive her away!" Sounds good in a showroom, when a salesman is talking about new cars, but don't apply the same idea to your trucks.

Trucks have bigger, heavier engines and do need a warmup before you put a heavy load on them. You can do it two ways:

1) A slow idle warmup. Set it at



INDIANA'S first "Stop & Go" diesel truck is being used by Stark, Wetzel & Co., Inc., of Indianapolis to deliver meat and meat products throughout the state. Vehicle contains diesel engine supplied by Cummins Engine Co., Inc., Columbus, Ind., and averages 30 stops per 350-mile day. Performance data released by packer after 32,000 miles of operation indicate that: 1) diesel unit has been averaging 8.5 miles per gal. of fuel, compared to 4.5 mpg. for gasoline-powered units in similar operation, and 2) diesel engine maintenance for first nine months of operation was \$81, compared to \$700 per year for gasoline engine maintenance. Efficient idling is major factor in fuel economy.

REDUCED PRICES ACROSS

Here are high-quality food and materials handling equipment items made by famous Wear-Ever Aluminum, Inc. Here are prices on quality aluminum items nobody can beat—on *everything*, not just one or two specials. Durable alu-

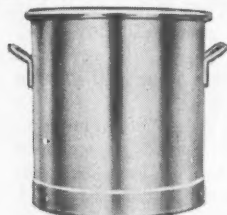
minum alloy gives you light weight and longer service life. With Wear-Ever, you're assured of cleanliness—no seams to catch dirt (or small parts). Rounded corners make for instant emptying—flared rims protect hands.

Call your Wear-Ever salesman now for the whole wonderful, low-cost story

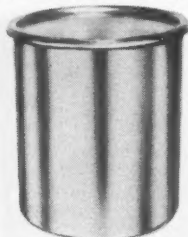


INGREDIENT CONTAINERS

Cat. No. 5284 Cap. 4 Gals.
Cat. No. 5286 Cap. 6 Gals.
Cat. No. 5289 Cap. 9 Gals.
Cat. No. 5294 Cap. 14 Gals.



(Stacking Type)
Cat. No. 5287½ Cap. 30 Qts.



(Stacking Type)
Cat. No. 4381 Cap. 4 Gals.
Cat. No. A4381 Alumilite® Finish
*Trade Name of Aluminum Company of America

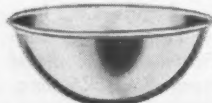


COVER Cat. No. 4190
10½" Outside Dia.

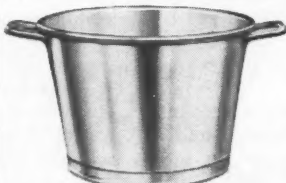
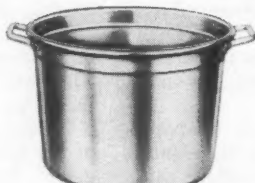
MIXING BOWLS



Cat. No. 5248 Cap. 5½ Qts.



Cat. No. 5249 Cap. 16 Qts.
Cat. No. 5250 Cap. 21 Qts.



TUBS

Cat. No. 5217 Cap. 40 Qts.
Cat. No. 5218½ Cap. 36 Qts.
Cat. No. 5219½ Cap. 65 Qts.
Cat. No. 5417½ Cap. 56 Qts.



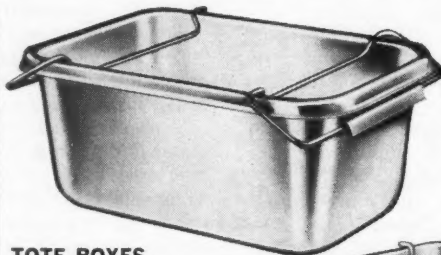
UTILITY TOTE PAN Cat. No. 4489
Size Top Outside 29½" x 17½"



STACKING TOTE PAN Cat. No. 4504
Inside Dimensions
20½" x 15½" x 4½"

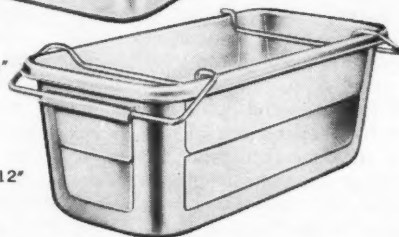


ICING BOWLS
Cat. No. 5242 Cap. 4 Qts.
Cat. No. 5244 Cap. 6½ Qts.
Cat. No. 5245 Cap. 11 Qts.
Cat. No. 5246 Cap. 19 Qts.

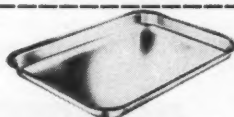


TOTE BOXES

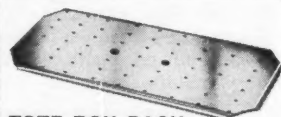
Cat. No. 4502
23½" x 17½" x 10½"



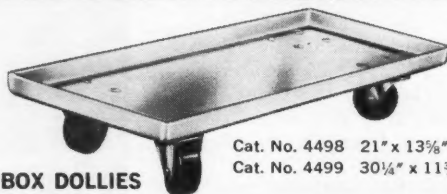
Cat. No. 4500
34½" x 16½" x 12"



TOTE BOX COVER
Cat. No. 4502C 15½" x 21½"



TOTE BOX RACK
Cat. No. 4497 10½" x 28½" x 5½"



TOTE BOX DOLLIES

Cat. No. 4498 21" x 13½" x 5"
Cat. No. 4499 30¼" x 11¾" x 5"



STIRRING PADDLES

Cat. No. 5729 —45" Overall Length
Cat. No. 5756 —53" Overall Length



FROSTING SPATULA

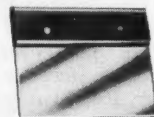
Cat. No. 6606S
Blade 6½" x 1½"



BONING KNIFE
Cat. No. 6418SC Blade length 6"



BUTCHER KNIFE
Cat. No. 6448 Blade length 8"



DOUGH CUTTER

Cat. No. 6214SR Blade 6" x 3"

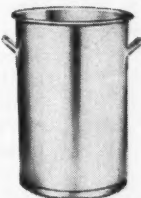
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Cat. No. 5500 Cap. 38 Gals.
Cat. No. 5524 Cap. 30 Gals.
Cat. No. 5528 Cap. 27 Gals.



DRUMS

Cat. No. 5530 Cap. 30 Gals.
Cat. No. 5530 1/2 Cap. 30 Gals.
Cat. No. 5550 Cap. 50 Gals.



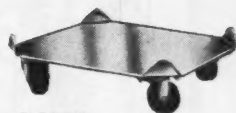
SLIP-OVER TYPE DRUM COVERS

Cat. No. 5552
—Fits 50-Gal. Drum
Cat. No. 5532
—Fits 30-Gal. Drum



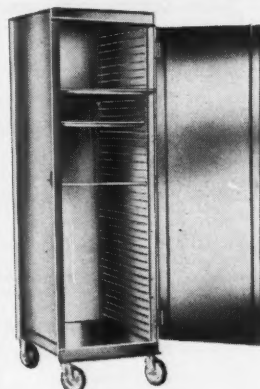
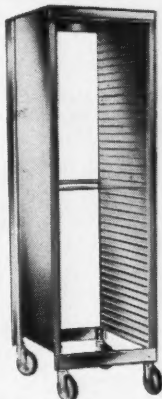
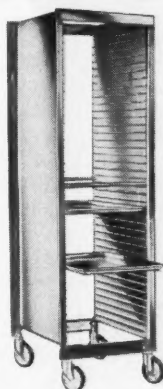
HINGED TYPE COVER

Cat. No. 5551—
Fits 50-Gal. Drum
Cat. No. 5531—
Fits 30-Gal. Drum



DOLLY

Cat. No. 5539—
For No. 5530 and
5530 1/2 Drum
Cat. No. 5540—
For No. 5550 Drum



PORTABLE RACKS

Cat. No. 5910
26 1/8" Depth, 40 pans

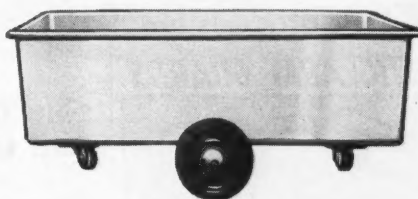
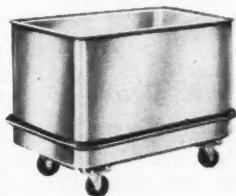
All 71 1/8" x 20 1/2", hold No. 5300 series pans

Cat. No. 5912 (Closed)
27 1/8" Depth, 39 pans

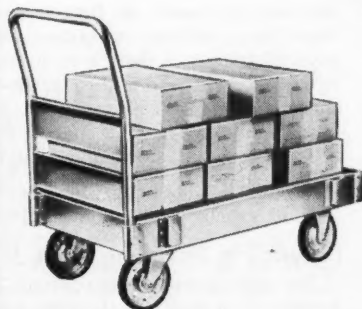
Cat. No. 5911
26 1/16" Depth, 39 pans

TRUCKS

Cat. No. 5462
29" x 17 1/4" x 21"
Cap. 4.33 Cu. Ft., 225 Lbs.



Cat. No. 5464
63 1/8" x 29 1/8" x 25" Cap. 14 Cu. Ft., 1000 Lbs.



Cat. No. 5465
Cap. 1000 Lbs.
47" x 23"

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New Kensington, Pa.

1-NP

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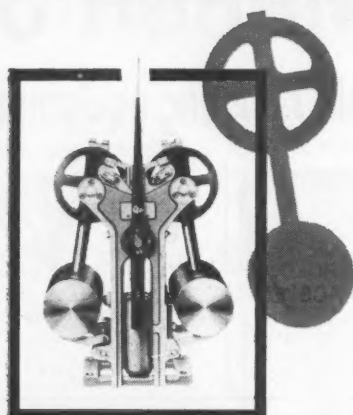
Firm Name _____

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are the heaviest in the industry. This means longer, more accurate scale life.

Write for information on full line of industrial weighing equipment from 1/100 oz. to 100 ton:

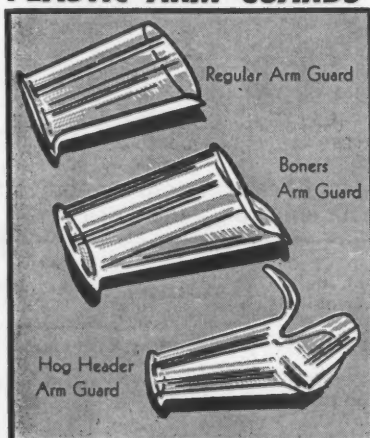
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Order in sizes: Small, Medium, Large, Extra Large. Transportation extra for foreign and domestic shipments.

Manufacturing
& Distributing Co.

910 WASHINGTON ST. • CEDAR FALLS, IOWA

idle and let it cook for five or six minutes, or 15, until it reaches operating temperature.

2) A fast idle. On fast idle, don't race the engine. Set it at a faster idle than normal, run it three to five minutes, rev it up for a few seconds and then return it to fast idle for another few minutes.

Fast idle generally is considered to be best for the engine. It gives better oil pump pressure and insures better oil circulation and faster water pump operation. This helps distribute the heat faster.

Don't run a cold engine faster than the warmup idle speed. It's a waste of time and fuel and hard on the engine. By the time your warmup period is completed, the large cast iron parts of the engine are heated, expanded and ready to go to work. Of course, larger engines require a longer warmup time.

Whether you know it or not, you're in the trucking business. It's a part of your overall job, and without trucks you couldn't do that job. So why not have your trucks show a profit, too?

Look at each truck as a small business of its own. Keep records on it. Show cost, gas, oil, repairs, driver, original cost, garaging, washing, painting, etc. Consider the profitable number of work hours your truck logs each day. Credit so much for each hour of "good time." At the end of the month, tally up and see if your truck is making a profit. If not, find out why. If the fault or faults can be remedied, you will be on the road to more profits.

Swift Thrift Plans Draw Most Eligible Employees

Two Swift & Company plans instituted in the past year to encourage employee thrift have attracted a big majority of eligible employees, and average weekly savings are near the maximum levels provided by the plans, the company has disclosed.

Under a savings and security plan available to hourly-paid employees in seven meat packing plants since December, 1959, Swift contributes 50¢ for every dollar saved by an employee up to \$2.40 a week, making a total possible credit of \$3.60 a week to each participant's account.

Now participating in the plan are 5,825 hourly-paid employees, or 86 per cent of the number eligible, at Swift plants in Fort Worth, Harrisburg, Kansas City, Marshalltown, St. Louis, San Antonio and South St. Joseph. Their average weekly contribution is \$2.37, which makes

the average company weekly contribution \$1.18. The plan is unique in the meat industry.

Funds are invested in U. S. Series E savings bonds. However, employees may elect to invest the company's contribution to their fund in Swift stock. Of the total participants, 3,879 have chosen to have Swift's contributions invested in U. S. bonds and 1,946, employees have designated company stock.

If projected on an annual basis, the company points out, the figures mean that participants will save \$718,348 of their own money, to which Swift will add \$359,174. Of these funds, approximately \$957,000 will be invested annually in U. S. bonds and \$120,500 in Swift stock.

Under a slightly different employee thrift plan available since July 1 to more than 15,000 Swift salaried personnel, participants may save from 2 per cent to 6 per cent of the first \$120 of their base weekly salary. Swift contributes half the amount saved by the employee up to a maximum company contribution of \$1.20 a week. This plan has attracted 12,990 participants, or 88 per cent of those eligible. Their savings average \$3.55 a week, and the company contributes an average of \$1.19½ weekly to each employee's account.

Employees have a choice of indicating how they want funds accruing to their accounts invested. Company contributions may be invested either all in U. S. Series E savings bonds or all in Swift stock. Employee savings may be invested in U. S. bonds, Swift stock or shares of Massachusetts Investors Trust. Swift stock has been chosen by the largest number of participants, with U. S. bonds next and MIT shares ranking in third place.

If projected on an annual basis, the company notes, the figures mean that these salaried employees will save \$2,316,402 of their own money, to which Swift will add \$779,922. Of these funds, \$846,000 will be invested annually in U. S. bonds, \$1,589,000 in Swift stock and \$661,000 in MIT shares.

Packaging, Handling Awards

Two achievement awards will be presented to individuals who have made outstanding contributions in the development, promotion and application of improved packaging and improved materials handling and logistics for the government at the annual May meeting of the National Institute of Packaging, Handling and Logistic Engineers, according to William R. Black, president.

NEW TRADE LITERATURE

Conveyorized Rendering (NL 1241): A new illustrated booklet on conveyorized rendering plants is available from The Allbright-Nell Co., Chicago. The 22-page brochure (Folder No. 85) contains 36 photographs of Anco installations in 11 of the many rendering plants the company has planned and equipped. The booklet includes pages of plan drawings and sketches and close-up photographs of individual pieces of rendering equipment.

Protective Coating (NL 1196): Features of a new coating highly resistant to destructive action of corrosive brines and fluids and suitable for lining storage tanks and capable of withstanding high temperatures are reviewed in a technical bulletin M-7, published by the Wisconsin Protective Coating Corp., a Green Bay, Wis., firm.

Meat and By-Products Handling Equipment (NL 1238): The Globe Co. of Chicago has recently published its new 29-page catalog 501 which describes in detail the various kinds of materials handling equipment it manufactures for the meat processing industry.

Panelcoil (NL 1092): Data bulletin M-9 has been issued by Dean Products Co., describing in detail construction features and application of its heating and cooling unit for troughs, tanks, mixers and air duct systems. Dean Products Co. is located at 1048 Dean st., Brooklyn, New York.

Pumping Scales For Meat Products (NL 1233): Calgon Co., Pittsburgh, has published a four-page brochure which illustrates and describes in detail the firm's new pumping scale for artery or stitch pumping of hams, briskets and other kinds of meat products.

Heated Gages & Valves (NL 1119): New four-page data unit #363 gives detailed information on Jerguson heated gages and valves which have a wide application where liquids must be kept at higher than ambient temperatures for process reasons or to hasten the speed of response to level changes.

Automatic Boiler (NL 1087): A four-page bulletin on its line of Powermaster Model 5 packaged automatic boilers has recently been released by Orr & Sembower, Inc., of Reading, Pa. The bulletin describes and illustrates the line which includes high and low pressure types

in 20-hp. to 100-hp. sizes, fired by oil, gas and combination gas and oil.

Floor Coating (NL 1210): Steelcote Manufacturing Company has published literature describing a faster, less expensive method of protecting and renewing concrete and wood floors with epoxy plastic. The material, Epo-Floor-Top, helps make floors chemical and abrasion resistant, the maker says.

Unit And Blast Heaters (NL 1121): D. J. Murray Manufacturing Co., Wausau, Wis., has released its catalog, GP No. 956-R4-1-60, which

outlines descriptive material on its cast iron steam heat transfer unit heaters (both horizontal and down blow), blast heaters and unit heaters.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only (1-7-61).

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vice on both cork and Uni-Crest installations. Each installation is specifically planned to meet requirements of the job. Skilled crews, working out of these same offices, carry out the entire job of erecting insulation under direct supervision of engineers responsible for the design. In this way you are assured of undivided responsibility for performance of the entire installation.

Both Cork and Uni-Crest are available in a wide variety of sizes in board and pipe covering form. In addition, United provides cork lagging and discs for tank and filter application, as well as a self-extinguishing board and pipe covering of Uni-Crest. Write for more complete information.



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SUSPENSION

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Chevrolet truck wheel action on rough road surface,
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CHEVROLET **I.F.S.** FRONT INDEPENDENT SUSPENSION PROTECTS YOUR PROFITS THESE THREE WAYS:

1 *Rides down high maintenance costs.* When a bump looms up, Chevy's independently suspended front wheels "walk" right over it. Most road shocks and jolts never reach the chassis, cab or body. The truck rides *smoothly*, takes less of a beating, stays in cost-saving shape longer. Your income doesn't dribble away in big repair bills. And you don't lose money through excessive downtime, either.

2 *Rides cargoes over rough spots with less damage . . . minimum loss.* Thanks to those same "walking wheels," loads don't do much bouncing in the body of a '61 Chevy truck. That means you don't have to contend with undue cargo damage that eats away at your earnings. (Chevy's load-tailored rear suspension helps protect cargoes, too.) This sure protection for fragile loads—and profits—is standard in 1961 Chevrolet trucks of every weight class.

3 *Rides drivers through with less fatigue—for tighter schedules.* Wait till you see how Chevy front wheel action works to eliminate tiring shimmy and steering-wheel fight. It means that the man at the controls can stay there longer with less fatigue—stay on schedule and do a bigger day's work. (Another reason you can look for faster schedules is that Chevy's bump-beating wheel action allows faster safe speeds on rough roads.)

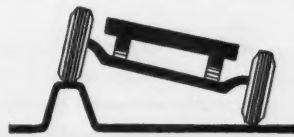
That gives you an idea of how Chevy Independent Front Suspension works to move you ahead in the money-making department. And it's available in 165 Chevrolet models for '61, from new Corvair 95's to 36,000-lb. GVW tandems. Check it out with a demonstration ride at your Chevrolet dealer's, sometime soon. . . . Chevrolet Division of General Motors, Detroit 2, Michigan.

INDEPENDENT FRONT SUSPENSION



In Chevy, each front wheel, suspended independently, is free to step cleanly over bumps (see left). Each works smoothly to reduce objectionable jolts so characteristic with I-beam axle design (right). Working with load-tailored rear suspensions in every weight class, I.F.S. provides the basis for profit-protecting performance that's unmatched by I-beam axle trucks.

I-BEAM AXLE DESIGN



1961 CHEVROLET STURDI-BILT TRUCKS

CHEVROLET

Swift Asks Stockholders To Authorize Share Hike

Shareholders of Swift & Company are being asked to authorize an increase in the number of shares of \$25 par value stock from 6,000,000 to 8,000,000 shares at the company's 76th annual meeting, to be held at 2:30 p.m. Thursday, January 25, at the Swift general office in Chicago.

"Your board of directors believes that to maintain and expand the business and properties of the company and provide for additional working capital, it may be advisable to raise additional funds in the relatively near future," exclaimed Swift secretary A. H. Fritschel in the notice to shareholders. "Whether and when such action might be taken has not been determined. The money may be raised by the offering of debentures, debentures convertible into stock, or by the sale of such stock (or possibly a combination of the foregoing)."

Other than the possible issue of convertible debentures, Fritschel said, there are no present plans to issue additional shares. The amount of such debentures in any offering in the foreseeable future probably would not exceed \$35,000,000, he

added. Shareholders also are being asked to waive pre-emptive rights with respect to convertible debt securities.

Other proposals to be voted on at the annual meeting provide that the duration of the corporation shall be perpetual (the charter now extends to 1984) and that the location of the principal office be fixed by the by-laws, rather than the articles of incorporation, so change won't require action by shareholders.

"The company's charter provides that the principal office shall be at Union Stock Yards, Chicago," Fritschel pointed out. "Before the 1962 annual meeting of shareholders we expect to relocate our principal office to the LaSalle-Jackson bldg. in Chicago's Loop."

Alabama Packers to Meet

The annual convention of the Alabama Meat Packers Association is scheduled for Friday and Saturday, January 27-28, at the Tutwiler Hotel, Birmingham. W. Cooper Green, executive vice president of Alabama Power Co., in charge of industrial development, will be the principal speaker at the annual banquet scheduled for Friday evening.

Conference on Industrial Waste Set for May 2-4

The 16th Purdue Industrial Waste Conference has been set for May 2-4 in the Purdue University Memorial Center, Lafayette, Ind., announced conference chairman Don E. Bloodgood, professor of sanitary engineering at Purdue.

Approximately 50 papers dealing with industrial wastes and their treatment will be presented at the conference, which is open to everyone, Bloodgood said. Registration blanks will be mailed upon request.

Reinstated as Bidder

Quality Packing Co., Lexington, Ky., which was disqualified last July as a bidder on meat purchases by the state of Kentucky, was reinstated provisionally on December 30, Robert Matthews, jr., state finance commissioner, announced. Complaints about meat delivered by the firm led to the suspension. Matthews said he thought six months was long enough to be kept off the bidding list. At the time of its disqualification, Quality was supplying about 90 per cent of the meat consumed at the state's institutions.

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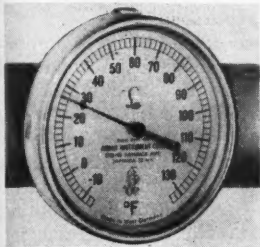
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NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

PIPE THERMOMETER (NE 1005): Designed by Abrax Instrument Corp., Jamaica, N. Y., pipe thermometer can be clipped easily to steam, water, refrigeration, gas and other pipes by means of twin spiral spring clips supplied with each instrument, thereby eliminating need

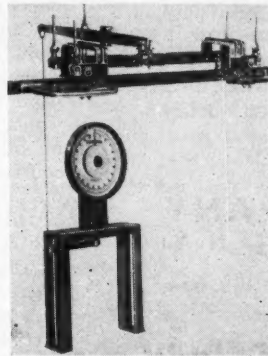


for branching or drilling. Unit is pre-calibrated to counteract possibility of error through heat losses of radiation or convection. Thermometer, which can be used on pipes up to 3½ in. in diameter, has graduated 2° divisions. Silvered dial is 2½ in. in diameter, with black figures and polished chrome casing.

MEAT SHROUD (NE 1011): Meat shrouds made from ramie cloth, which is woven from fibers of a subtropical plant, will outwear other fabrics two to one, according to Bemis Bros. Bag Co., St. Louis, manufacturer of "Ramitex" (ramie cloth) meat shrouds. Ramie cloth reportedly begins to tear at weight pull of 89 lbs., as compared to 28 lbs. and 15 lbs., respectively, for two other commonly-used meat shroud fabrics. Less

shrinkage is other major advantage of Ramitex meat shrouds, according to the manufacturer.

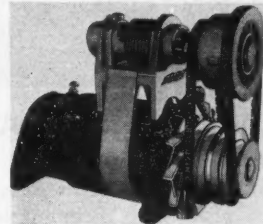
OVERHEAD TRACK SCALE (NE 991): Overhead track scale of Detecto Scales, Inc., Brooklyn, N. Y., incorporates mechanism that replaces complex drive principles with temperature - compensated helix, while retaining heavy duty scale features. Scales are available in ca-



capacities of 500 lbs. by 8 oz. and 1,000 lbs. by 1 lb. They also are available without stand for shelf mounting. Highly functional design of new mechanism is said to keep maintenance at a minimum. Unit meets federal tolerance requirements for industrial weighing.

GENERATOR OVERDRIVE (NE 1002): Function of generator overdrive is to increase output level of automotive generators at low speeds. Entirely mechanical in operation, device steps up rotational speed of generator arma-

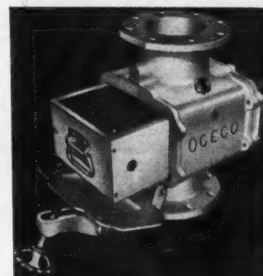
ture when engine is idling or operating at speeds under approximately 800 rpm. Overdrive ratio is 4.3 to 1. Manufactured by Consolidated General Products, Inc., Houston, Tex., device will fit almost all automo-



tive generators and is available in seven belt sizes: ¾, ½, ⅝, ¾, 15/16, 1 and 1-1/16 in.

CONCRETE HARDENER (NE 997): Use of flush-on preparation for concrete floors is said to end sanding, dusting and break-up of floors. Liquid hardens floor surface, sealing and binding concrete into a tough surface. It also makes surface resistant to grease, oil, acid and water. Offered by Flexrock Co., Philadelphia, hardening liquid has been used successfully on floors that accommodate heavy traffic.

DEHYDRATORS (NE 1001): Introduced by The Johnston & Jennings Co., New York City, dehydrators, which can be used on lard or tallow tanks, remove moisture from air taken into tanks as product



is being pumped out, preventing dilution and possible contamination of tank contents. Moisture absorbing material is held in bas-

ket-like drawer (with wire mesh top and bottom) that slides into gas-tight housing. Layer of "indicator material" atop drawer turns from blue (when dry), to pink and then to white (when saturated with moisture), so inspector will know when to replace drawer with dried and reactivated material.

OBLITERATING FLUID (NE 1013): Available in 16-oz.-size aerosol container, tan-colored obliterating fluid can be used to cover old stenciling, labels and other printing. Liquid dries instantly, providing clean surface for re-stenciling. New large container replaces 12 oz. can, giving user 1/3 more covering material at no increase in price. Manufactured by Reynolds Ink, Inc., Cleveland, fluid also can be used to salvage over-runs of printed containers.

SEWAGE PUMPS (NE 996): Line of vertical centrifugal pumps for disposal of raw sewage, industrial waste, etc., is available from Walter H. Eagan Co., Inc., Philadelphia, and can be obtained in capacities from 50 to 600 gpm. Features include: screenless operation, with non-clogging impellers that can handle large solids; adjustment for raising or lowering shaft, and either single or duplex arrangements. Motor and pump shafts are connected by machined flexible coupling. Models have discharge heads to 75 ft. Bronze or stainless steel construction of pump can be furnished.

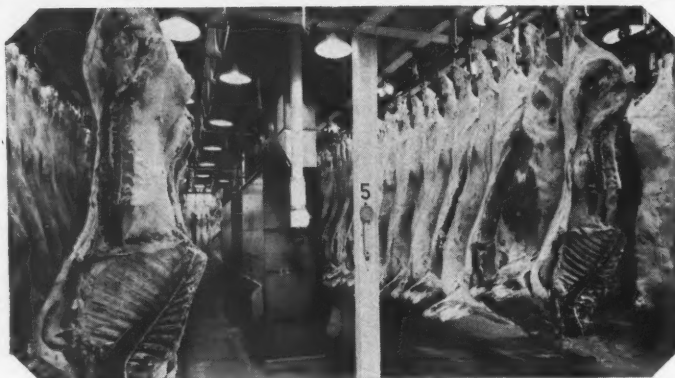


Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (1-7-61).

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THE NATIONAL PROVISIONER, JANUARY 7, 1961

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Supplier's Pilot Plant is Meat Educational Center

A pilot meat processing unit, installed in the plant of The Griffith Laboratories of Brazil outside Sao Paulo for product development work and demonstrations, has become a center for education in meat processing for industry people throughout Latin America.

Robert L. Warren, director-president of the Brazilian Griffith organization, planned for the educational program when the company's manufacturing plant was built eight years ago. Hans H. Schneider, Griffith meat technologist, completed preparations to start the first meat processing course in 1957.

Each year since then, two four-week courses have been conducted under Schneider's direction. Attendance has been restricted to about 25 students so that each could be given individual attention. Students representing meat processing firms have come from Brazil, Argentina, Chile, Costa Rica, Cuba, Ecuador, Mexico, Uruguay and Spain. All courses have been conducted in co-operation with the D.I.P.O.A., the Brazilian federal inspection service, and federal inspectors have attended regularly and given lectures on the service and regulations.

A shorter course also has been carried on for officers of the Brazilian army which operates a meat packing plant for army supply.

Production of close to 60 different meat products has been demonstrated during the course. The program covers various types of cured and smoked meats, emulsion products, a variety of canned foods and different kinds of dry sausage as well as fancy meats and specialty items. The pilot plant has complete canning equipment, an automatically-controlled retort, a Mince Master, an air-conditioned smokehouse, controlled drying equipment for salami and all the other necessary equipment. Following practical demonstrations in which the students take active part, classes are held to explain formulas and processing procedures. General lectures are given on meat curing, plant sanitation and hygiene, cost and yield, quality control and laboratory work and meat conservation. Colored slides and two movies—Canada Packers' film on the Can-Pak system and Griffith's "New Era in Sausage Manufacturing"—have been used to illustrate the different subjects. One of the major meat packing plants in Sao Paulo has been visited by the students during the course.

ALL MEAT . . . output, exports, imports, stocks

Meat Production Dips To 1960 Low

Production of meat under federal inspection for the first of the two holiday weeks declined to 248,000,000 lbs., its lowest level of the year. Production last week was also about 17 per cent below the previous week's volume of 420,000,000 lbs. and about 5 per cent smaller than the 368,000,000 lbs. produced in the same period of 1959. Slaughter of bovine stock and hogs was off sharply, while sheep kill showed a small increase. Compared with a year earlier, cattle kill was down very slightly, while that of hogs was down by about 160,000 head, or about 12 per cent. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK	
	Number M's	Production Mil. lbs.	(Excl. lard) Number M's	Production Mil. lbs.
Dec. 31, 1960	290	175.2	1,120	153.2
Dec. 24, 1960	355	213.4	1,330	184.2
Jan. 2, 1960	289	174.7	1,280	173.1

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Dec. 31, 1960	75	8.3	240	11.5	348
Dec. 24, 1960	105	11.3	235	11.3	420
Jan. 2, 1960	77	8.7	241	11.9	368

1950-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Dec. 31, 1960	1,050	604	240	137
Dec. 24, 1960	1,045	601	243	138
Jan. 2, 1960	1,062	604	237	135

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. Mil. lbs.
	Live	Dressed	Live	Dressed	
Dec. 31, 1960	200	111	101	48	34.5
Dec. 24, 1960	195	108	100	48	41.0
Jan. 2, 1960	203	113	102	49	42.8

U.S. Meat Output Last Year Hit Record 28,170,000,000 lbs.

Meat production reached a record 28,170,000,000 lbs. last year, according to a preliminary estimate by Chicago stockyard interests. This volume exceeded 1959 production by about 700,000,000 lbs. and the previous record of about 28,053,000,000 lbs. established in 1956, by a smaller amount. Production in 1961 is expected to establish a new record of about 28,500,000,000 lbs.

The largest gain in meat volume for the year ahead is expected in pork, the only kind of meat which declined in volume last year. Gains in production are looked to in all meats, with beef, veal and lamb to show only slight upturns.

Of the 1960 total, including farm slaughter, 14,800,000,000 lbs. were beef, 1,100,000,000 lbs. veal, 11,600,000,000 lbs. pork and 800,000,000 lbs. lamb and mutton. These totals compare with total 1959 production divided into 13,600,000,000 lbs. of beef, 1,000,000,000 lbs. veal, 12,100,000,000 lbs. pork and 700,000,000 lbs. of lamb and mutton. Lamb and mutton production has not exceeded the billion mark since 1942, when it amounted to about 1,043,000,000 lbs.

Cattle slaughter at all stations in 1960 numbered about 26,207,000 head compared with 23,785,000 head in 1959. Calf kill at about 8,814,000 head was up over 8 per cent from 8,111,000 in 1959. Hog slaughter dropped almost 4 per cent to 84,976,000 head from 88,431,000 in 1959. Slaughter of sheep and lambs rose to 16,335,000 head in 1960 and from the 1959 count of 15,534,000 head.

Organize New Irish Firm To Produce Export Horsemeat

A new Irish company has been organized to produce horsemeat for large-scale exports. Work will begin soon on a new plant and production is scheduled for spring. Restrictions prohibiting the export of work horses more than seven years old will go into effect. One plant is already producing horsemeat for export purposes.

Licenses are required for export of horses to destinations other than Britain, North Ireland, the United States and Canada. A license will be granted only when an exporter can give assurance that horses will be slaughtered within 30 miles of the port of disembarkation.

U. Of Mo. Scientist Develops New Hog Carcass Value Index

A staff member of the University of Missouri animal husbandry department has come up with a revolutionary method of calculating the carcass value of a hog. With his method, quantity of lean meat, quality and market value of pork are all rolled into one carcass value index.

Steve Zobriski, developer of the new index, says the new way of reflecting the merit value of a hog gets around human errors or inclinations. The "ham equivalent" of a carcass, he explains, is expressed in terms of the value of all cuts of the carcass as related to the value of the ham. Therefore, the HE of a given hog multiplied by the price of the ham is equal to the dollar value of the hog.

Zobriski arrives at his HE value by the following steps:

1. Hogs are handled alike in respect to feed, water and rest for 24 hours prior to slaughter. Pre-slaughter management is important since it can cause dressing percentage to vary drastically, and this percentage

is an inherent part of the HE.

2. After slaughter, carcasses are chilled and processed according to strict standards. Carcass dressed weight can vary 15 to 20 pounds by changing dressing procedure, explained Zobriski. Humidity, air flow, temperature and time held in chill room can influence carcass weight several pounds. Also, cutting and trimming methods influence weight of cuts. Therefore, Zobriski emphasizes that standardized methods are a must if reliable results are obtained.

3. Finally, the percentage of each wholesale cut (live or carcass basis) is multiplied by the appropriate index figure. This figure for each pork cut is based on the average weekly wholesale price for each cut for years 1957-59. The sum of cut indexes then gives the ham equivalent index for the hog. As the meatiness of pork carcass rises, so does its HE index.

Zobriski explains that the HE index is unique in that it is kept up-to-date simply by adding latest wholesale cut prices.

PROCESSED MEATS . . . SUPPLIES

October Meat Processing Down From September and Same Month Last Year; Sausage Production Gains

PROCESSORS of meat products toned down on their over-all operations in October from both September, 1960, and October of a year ago. Aggregate volume of all meat products handled fell to 1,351,132,000 lbs. from September volume of over 1,400,000,000 lbs. and October,

1959, production of 1,478,488,000 lbs. Sausage production, which has been carried on at a high level, totaled 127,761,000 lbs. compared with 125,378,000 lbs. in October, 1959. Volume of meat loaves, head cheese, etc., at 15,468,000 lbs. was down. Processing of steaks, chops and

roasts totaled 45,139,000 lbs. compared with 45,620,000 lbs. last year.

Production of pork products, reflecting the smaller slaughter of the year, was down. Volume of sliced bacon declined to 76,494,000 lbs. from 82,363,000 lbs. in the same four weeks last year. Lard rendering at 153,546,000 lbs. was off somewhat from 190,348,000 lbs. last year.

MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—OCTOBER 30, THROUGH NOVEMBER 26, 1960, COMPARED WITH CORRESPONDING PERIOD, NOVEMBER 1, THROUGH NOVEMBER 28, 1959

	Oct. 30-Nov. 26 1960	Nov. 1-28 1959	47 Weeks 1960	47 Weeks 1959
Placed in cure—				
Beef	11,985,000	11,707,000	145,496,000	139,001,000
Pork	253,623,000	291,276,000	3,055,906,000	3,234,177,000
Other	126,000	293,000	5,255,000	1,378,000
Smoked and/or dried—				
Beef	5,728,000	3,057,000	48,134,000	47,514,000
Pork	180,276,000	204,304,000	2,275,561,000	2,376,811,000
Cooked Meat—				
Beef	7,275,000	6,477,000	84,231,000	78,777,000
Pork	18,387,000	21,648,000	238,629,000	263,214,000
Other	228,000	204,000	2,438,000	2,008,000
Sausage—				
Fresh finished	22,271,000	24,841,000	231,300,000	241,167,000
To be dried or semi-dried	9,642,000	10,303,000	116,739,000	116,038,000
Franks, wieners	45,512,000	43,661,000	636,571,000	612,439,000
Other, smoked or cooked	50,336,000	46,573,000	621,630,000	583,567,000
Total sausage	127,761,000	125,378,000	1,610,240,000	1,553,211,000
Loaf, head cheese, chili, jellied prod.	15,468,000	15,744,000	188,284,000	184,971,000
Steaks, chops, roasts	45,139,000	45,620,000	556,236,000	524,699,000
Meat extract	165,000	402,000	2,467,000	3,475,000
Sliced bacon	76,494,000	82,363,000	965,549,000	976,349,000
Sliced, other	25,058,000	20,009,000	283,396,000	250,333,000
Hamburger	23,908,000	16,889,000	213,717,000	175,945,000
Miscellaneous meat prod.	17,659,000	15,726,000	186,894,000	164,223,000
Lard, rendered	153,546,000	190,348,000	1,834,611,000	1,965,963,000
Lard, refined	105,620,000	138,386,000	1,351,384,000	1,457,541,000
Oleo stock	5,127,000	5,169,000	62,354,000	74,275,000
Edible tallow	29,071,000	24,476,000	343,448,000	296,662,000
Compound containing animal fat	55,802,000	57,313,000	690,786,000	663,506,000
Oleomargarine containing animal fat	8,225,000	12,325,000	116,802,000	106,850,000
and Dept. of Defense)	184,560,000	189,370,000	2,061,463,000	2,007,327,000
Totals*	1,351,132,000	1,478,488,000	16,325,065,000	16,387,706,000

*These figures represent "inspection pounds" as some of the products have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then smoking, slicing.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION OCT. 30, THROUGH NOV. 6, 1960

	Slicing and Institutional Sizes (3 lbs. or over)	Packages or Shelf Sizes (under 3 lbs.)
Luncheon meat	12,174,000	9,817,000
Canned hams	23,963,000	532,000
Corned beef hash	457,000	5,604,000
Chili con carne	1,560,000	11,440,000
Viennas	206,000	4,145,000
Franks, wieners in brine	11,000	619,000
Deviled ham		828,000
Other potted or deviled meat food products		2,226,000
Tamales	356,000	2,521,000
Sliced dried beef	40,000	171,000
Chopped beef	5,000	730,000
Meat stew (all product)	314,000	11,633,000
Spaghetti meat products	228,000	7,690,000
Tongue (other than pickled)	42,000	109,000
Vinegar pickled products	843,000	1,203,000
Bulk sausage		422,000
Hamburger, roasted or corned beef, meat and gravy	729,000	4,625,000
Soups	1,454,000	46,369,000
Sausage in oil	628,000	338,000
Tripe		290,000
Brains		173,000
Loins and picnics	1,801,000	91,000
All other meat with meat and/or meat by-products—20% or more	575,000	5,483,000
Less than 20%	583,000	16,200,000
Totals	45,964,000	132,860,000

DOMESTIC SAUSAGE

Pork sausage, bulk (f.o.b. Chgo.) in 1-lb. roll	32 @ 38
Pork saus., sheep cas., in 1-lb. package	55 @ 61
Franks, sheep casing, in 1-lb. package	62 @ 68
Franks, skinless	46 @ 51
Bologna, ring, bulk	45 @ 56
Bologna, a.c., bulk	38 @ 41
Smoked liver, a.c., bulk	36 @ 46
Pollish sausage, self-service pack	61 @ 72
Smoked liver, a.c., bulk	52 @ 57
New Eng. lunch spec.	63 @ 69
Olive loaf, bulk	45½ @ 53
Blood and tongue, n.c.	49½ @ 69
Blood, tongue, a.c.	45¼ @ 66½
Pepper loaf, bulk	49¼ @ 67
Pickle & pimento loaf	43½ @ 53
Bologna, a.c., sliced (delv'd)	
6, 7-oz. pack, doz.	2.65 @ 3.60
New Eng. lunch spec., sliced, 6, 7-oz., doz.	4.05 @ 4.92
Olive loaf, sliced, 6, 7-oz., doz.	3.00 @ 3.84
P.L. sliced, 6-oz., doz.	2.85 @ 4.80
P&P loaf, sliced, 6, 7-oz., dozen	2.85 @ 3.60

DRY SAUSAGE

(Sliced, 6-oz. pack, f.o.b., Chgo.)	
Cervelat, hog bungs	1.05 @ 1.07
Thuringer	61 @ 63
Farmer	87 @ 89
Holsteiner	84 @ 86
Salami, B.C.	96 @ 98
Salami, Genoa style	1.09 @ 1.11
Salami, cooked	53 @ 55
Pepperoni	87 @ 89
Sicilian	99 @ 1.01
Goteborg	87 @ 89
Mortadella	60 @ 62

CHGO. WHOLESALE SMOKED MEATS

Wednesday, Jan. 4, 1961

Hams, to-be-cooked, 14/16, wrapped	50
Hams, fully cooked, 14/16, wrapped	51
Hams, to-be-cooked, 16/18, wrapped	48
Hams, fully cooked, 16/18, wrapped	49
Bacon, fancy, de-rind, 8/10 lbs., wrapped	45
Bacon, fancy sq. cut, seedless, 10/12 lbs., wrapped	42
Bacon, No. 1, sliced 1-lb. head seal, self-service, pkg.	52

SPICES

(Basis Chicago, original barrels, bags, bales)

Whole Ground	
Allspice, prime	86
residue	99
Chili pepper	58
Chili powder	58
Cloves, Zanzibar	60
Ginger, Jamaica	45
Mace, fancy Banda	3.50
East Indies	2.90
Mustard flour, fancy	38
No. 1	38
West Indies nutmeg	1.80
Paprika, American, No. 1	55
Paprika, Spanish, No. 1	80
Cayenne pepper	63
Pepper:	
Red, No. 1	59
Black	68
White	88

SAUSAGE CASINGS

(Lcl prices quoted to manufacturers of sausage)

Beef rounds: (Per set)	
Clear, 29/35 mm.	1.35 @ 1.55
Clear, 35/38 mm.	1.35 @ 1.55
Clear, 35/40 mm.	1.20 @ 1.45
Clear, 38/40 mm.	1.30 @ 1.65
Not clear, 40 mm./up	95 @ 1.00
Not clear, 40 mm./dn	80 @ 85
Beef weasands: (Each)	
No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18
Beef middles: (Per set)	
Ex. wide, 2½ in./up	3.75 @ 3.85
Spec. wide, 2½-2¼ in.	2.75 @ 2.90
Spec. med. 1½-2¼ in.	1.85 @ 1.95
Narrow, 1½ in./dn.	1.15 @ 1.20
Beef bung caps: (Each)	
Clear, 5 in./up	42 @ 46
Clear, 4½-5 inch	34 @ 38
Clear, 4-4½ inch	21 @ 23
Clear, 3½-4 inch	15 @ 17
Beef bladders, salted: (Each)	
7½ inch./up, inflated	23
6½-7½ inch, inflated	15
3½-6½ inch, inflated	15
Pork casings: (Per hank)	
29 mm./down	4.75 @ 5.10
29/32 mm.	4.75 @ 6.00
32/35 mm.	3.25 @ 4.75
35/38 mm.	2.60 @ 3.75
38/42 mm.	2.45 @ 3.10
Hog bungs: (Each)	
Sow, 34 inch cut	64 @ 66
Export, 34 in. cut	59 @ 61
Large prime, 34 in.	44 @ 46
Med. prime, 34 in.	32 @ 34
Small prime, 34 in.	16 @ 19
Middles, cap off	72 @ 74
Skip bungs	11 @ 12

Sheep casings: (Per hank)	
26/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.45

CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$11.98
Pure refined gran. nitrate of soda, f.o.b. N.Y.	5.95
Pure refined powdered nitrate of soda, f.o.b. N.Y.	10.95
Salt, paper-sacked, f.o.b. Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo.	28.50
Sugar:	
f.o.b. spot, N.Y.	6.41
Refined standard cane gran., delv'd Chgo.	9.467
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.80
Dextrose, regular	
Cerelose, (carlots, cwt.)	7.62
Ex-warehouse, Chicago	7.77

SEEDS AND HERBS

(Lcl., lb.)	Whole Ground
Caraway seed	30 35
Cominos seed	39 40
Mustard seed	
fancy	20
yellow Amer.	20
Coriander	37 46
Morocco, No. 1	32 38
Marjoram, French	54 63
Sage, Dalmatian, No. 1	59 66

FRESH MEATS... Chicago and outside

CHICAGO

Jan. 3, 1961

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Choice, 500/600	43½
Choice, 600/700	43½
Choice, 700/800	42½
Good, 500/600	40n
Good, 600/700	40n
Bull	34
Commercial cow	31 @ 31½
Canner-cutter cow	31½ @ 31½

PRIMAL BEEF CUTS

Prime:	(lb.)
Tr. loins, 50/70 (1cl)	.76 @ 97
Sq. chux, 70/90	.41 @ 42
Armchux, 80/110	.38 @ 39
Ribs, 25/35 (1cl)	.63 @ 67
Briskets, (1cl)	.30½ @ 31
Navels, No. 1	.16½ @ 17½
Flanks, rough No. 1	.16½
Choice:	
Hindqtrs., 5/700	.50
Foreqtrs., 5/800	.37½
Rounds, 70/90 lbs.	.52 @ 52½
Tr. loins, 50/70 (1cl)	.66 @ 75
Sq. chux, 70/90	.41 @ 42
Armchux, 80/110	.38 @ 39
Ribs, 25/30 (1cl)	.62 @ 65
Ribs, 30/35 (1cl)	.59 @ 63
Briskets, (1cl)	.30½ @ 31
Navels, No. 1	.16½ @ 17½
Flanks, rough No. 1	.16½
Good (all wts):	
Rounds	.49 @ 51
Sq. chucks	.39 @ 41
Briskets	.30 @ 31
Ribs	.54 @ 56
Loins, trim'd.	.61 @ 64

COW, BULL TENDERLOINS

C&C grade, fresh (Job lots, lb.)	
Cow, 3 lbs./down	.60 @ 65
Cow, 3/4 lbs.	.85 @ 70
Cow, 4/5 lbs.	.72 @ 78
Cow, 5 lbs./up	.88 @ 95
Bull, 5 lbs./up	.88 @ 95

CARCASS LAMB

Prime, 35/45 lbs.	.39 @ 41
Prime, 45/55 lbs.	.38 @ 41
Prime, 55/65 lbs.	.36 @ 39
Choice, 35/45 lbs.	.39 @ 41
Choice, 45/55 lbs.	.38 @ 41
Choice, 55/65 lbs.	.36 @ 39
Ggood, all wts.	.35 @ 39½

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
	Jan. 3	Jan. 3	Jan. 3
FRESH BEEF (Carcass)			
Choice, 5-600 lbs.	\$42.00 @ 44.00	\$43.00 @ 44.00	\$41.50 @ 45.00
Choice, 6-700 lbs.	41.50 @ 43.00	42.00 @ 43.00	41.00 @ 44.00
Choice, 5-600 lbs.	40.00 @ 41.50	40.00 @ 41.00	40.00 @ 43.00
Good, 6-700 lbs.	38.00 @ 39.50	39.00 @ 41.00	39.00 @ 42.00
Stand., 3-600 lbs.	37.00 @ 39.00		36.50 @ 40.00
COW:			
Commercial, all wts.	32.00 @ 34.00	32.00 @ 34.00	33.50 @ 37.00
Utility, all wts.	32.00 @ 33.00	29.00 @ 32.00	32.00 @ 35.00
Canner-cutter	30.00 @ 32.00	27.00 @ 30.00	29.00 @ 32.00
Bull, util. & com'l.	36.00 @ 40.00	38.00 @ 40.00	37.00 @ 40.00
FRESH CALF:			
Choice, 200 lbs./down	46.00 @ 53.00	None quoted	40.00 @ 46.00
Good, 200 lbs./down	45.00 @ 51.00	41.00 @ 44.00	38.50 @ 44.00
LAMB (Carcass):			
Prime, 45-55 lbs.	40.00 @ 42.00	38.00 @ 41.00	37.00 @ 40.00
Prime, 55-65 lbs.	37.00 @ 40.00	36.00 @ 39.00	None quoted
Choice, 45-55 lbs.	40.00 @ 42.00	38.00 @ 41.00	37.00 @ 40.00
Choice, 55-65 lbs.	37.00 @ 40.00	36.00 @ 39.00	None quoted
Good, all wts.	36.00 @ 40.00	36.00 @ 39.00	35.00 @ 38.00
FRESH PORK: (Carcass) (Packer style)			
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	30.00 @ 32.00
LOINS:			
8-12 lbs.	45.00 @ 49.00	50.00 @ 54.00	48.00 @ 52.00
12-16 lbs.	45.00 @ 47.00	48.00 @ 51.00	48.00 @ 52.00
PICNICS:			
4-8 lbs. (Smoked)	31.00 @ 35.00	31.00 @ 34.00	31.50 @ 37.00
HAMS:			
12-16 lbs.	47.00 @ 57.00	53.00 @ 59.00	52.00 @ 56.00
16-20 lbs.	45.00 @ 54.00	48.00 @ 54.00	49.00 @ 54.00

NEW YORK

Jan. 4, 1961

CARCASS BEEF AND CUTS

Prime steer:	(Gel, lb.)
Hinds, 6/700	.55 @ 60
Hinds, 7/800	.54 @ 60
Rounds, cut across:	
flank off	.55 @ 60
Rds., dia. bone, f.o.b.	.56 @ 60
Short loins, untrim.	.78 @ 92
Short loins, trim.	.106 @ 141
Flanks	.18 @ 22
Ribs	.63 @ 72
Arm chucks	.42 @ 46
Briskets	.34 @ 40
Plates	.17½ @ 23
Choice steer:	
Carcass, 6/700	.45½ @ 47½
Carcass, 7/800	.45 @ 46½
Carcass, 8/900	.44½ @ 45½
Hinds, 6/700	.54 @ 58
Hinds, 7/800	.53 @ 58
Rounds, cut across:	
flank off	.54 @ 59
Rds., dia. bone, f.o.	.55 @ 59
Short loins, untrim.	.64 @ 72
Short loins, trim.	.84 @ 106
Flanks	.18 @ 22
Ribs	.60 @ 66
Arm chucks	.41 @ 45
Briskets	.33 @ 39
Plates	.17 @ 22

Good steer:	
Carcass, 5/600	.42½ @ 44
Carcass, 6/700	.43 @ 45
Hinds, 6/700	.51 @ 55
Hinds, 7/800	.51 @ 55
Rounds, cut across:	
flank off	.53 @ 58
Rds., dia. bone, f.o.	.54 @ 58
Short loins, untrim.	.57 @ 62
Short loins, trim.	.75 @ 82
Flanks	.18 @ 22
Ribs	.58 @ 63
Arm chucks	.40 @ 44

PHILA. FRESH MEATS

Jan. 3, 1961

PRIME STEER:	(Gel, lb.)
Carcass, 5/700	.47 @ 48½
Carcass, 7/900	.46 @ 48
Rounds, flank off	.55 @ 57
Loins, full, untr.	.55 @ 59
Loins, full, trim.	none qtd.
Ribs, 7-bone	.68 @ 72
Armchux, 5-bone	.39 @ 41
Briskets, 5-bone	.30½ @ 35

CHOICE STEER:	
Carcass, 5/700	.45½ @ 47
Carcass, 7/900	.44 @ 46
Rounds, flank off	.53 @ 56
Loins, full, untr.	.52 @ 54
Loins, full, trim.	.65 @ 69
Ribs, 7-bone	.60 @ 64
Armchux, 5-bone	.39 @ 41
Briskets, 5-bone	.30½ @ 35

GOOD STEER:	
Carcass, 5/700	.43 @ 45
Carcass, 7/900	.42½ @ 44½
Rounds, flank off	.51 @ 53
Loins, full, untr.	.47 @ 51
Loins, full, trim.	.64 @ 66
Ribs, 7-bone	.55 @ 58
Armchux, 5-bone	.38 @ 40
Briskets, 5-bone	.30½ @ 35

COW CARCASS:	
Comm'l. 350/700	.31½ @ 34½
Utility, 350/700	.31 @ 34
Can-cut, 350/700	.31 @ 33½
VEAL CARC:	Choice Good
60/90 lbs.	n.q. 47 @ 49
90/120 lbs.	.54 @ 57 48 @ 52
120/150 lbs.	.54 @ 57 48 @ 51

LAMB CARC:	Ch. & Pr. Good
35/45 lbs.	.42 @ 44 38 @ 40
45/55 lbs.	.40 @ 43 38 @ 40
55/65 lbs.	.38 @ 41 37 @ 39

CHGO. PORK SAUSAGE MATERIALS—FRESH

Pork trimmings:	(Job lots)
40% lean, barrels	19
50% lean, barrels	21
80% lean, barrels	31½
95% lean, barrels	39
Pork head meat	29
Pork cheek meat	
trimmed, barrels	32½
Pork cheek meat, untrimmed	30½

FANCY MEATS

(Gel, lb.)	
Veal breads, 6/12-oz	.115
12-oz./up	.135
Beef livers, selected	.30
Beef kidneys	.32
Oxtails, ¼-lb., frozen	.22

VEAL SKIN-OFF

(Carcass prices, 1cl, lb.)	
Prime, 90/120	.58 @ 62
Prime, 120/150	.57 @ 61
Choice, 90/120	.51 @ 56
Choice, 120/150	.49 @ 55
Good, 60/90	.42 @ 46
Good, 90/120	.44 @ 48
Good, 120/150	.42 @ 46
Choice calf, all wts.	.41 @ 43
Good calf, all wts.	.40 @ 43

CARCASS LAMB

(Gel, lb.)	
Prime, 35/45	.39 @ 46
Prime, 45/55	.38½ @ 45
Prime, 55/65	.38 @ 43
Choice, 35/45	.39 @ 46
Choice, 45/55	.38½ @ 44
Choice, 55/65	.37½ @ 42
Good, 35/45	.37 @ 42
Good, 45/55	.37 @ 41
Good, 55/65	.33 @ 41
(Carlots, lb.)	
Choice, 35/45	.37 @ 44
Choice, 45/55	.36½ @ 42
Choice, 55/65	.35½ @ 40

CARCASS BEEF

(Carlots, lb.)	
Steer, choice, 6/700	.44½ @ 46
Steer, choice, 7/800	.44 @ 45
Steer, choice, 8/900	.43½ @ 44
Steer, good, 6/700	.42 @ 43½
Steer, good, 7/800	.42 @ 43½
Steer, good, 8/900	.40½ @ 41½

Phila., N. Y. Fresh Pork

PHILADELPHIA:	(Gel, lb.)
Loins, reg., 8/12	.46 @ 50
Loins, reg., 12/16	.45 @ 47
Boston butts, 4/8	.38 @ 41
Spareribs, 3 lb./dn	.37 @ 39
Hams, sknd., 10/12	none qtd.
Hams, sknd., 12/14	.46 @ 48
Picnics, s.s., 4/8	.26 @ 28
Picnics, s.s., 6/8	.24½ @ 26
Bellies, 10/14	.27 @ 28

NEW YORK:	(Gel, lb.)
Loins, reg., 8/12	.47 @ 54
Loins, reg., 12/16	.45 @ 51
Hams, sknd., 12/16	.47 @ 54
Boston butts, 4/8	.39 @ 43
Spareribs, 3 lb./dn	.39 @ 47

CHGO. FRESH PORK AND PORK PRODUCTS

Jan. 3, 1961

Hams, skinned, 10/12	43
Hams, skinned, 12/14	42
Hams, skinned, 14/16	40
Picnics, 4/8 lbs.	26
Picnics, 6/8 lbs.	24½
Pork loins, boneless	60
Shoulders, 16/dn.	30
(Job lots, lb.)	
Pork livers	20 @ 21
Tenderloins, fresh, 10's	72 @ 75
Neck bones, bbls.	9 @ 10
Feet, a.c., bbls.	9 @ 10

OMAHA, DENVER MEATS

(Carcass carlots, cwt.)

Omaha, Jan. 4, 1961

Choice steer, 6/700	\$.42.75 @ 43.25
Choice steer, 7/800	42.00 @ 42.25
Choice steer, 8/900	40.00 @ 40.50
Good steer, 6/800	40.00 @ 41.75
Choice heifer, 5/700	41.75 @ 42.25
Good heifer, 5/700	39.00 @ 40.00
Cow, c-e & util.	30.00 @ 31.00
Pork loins, 8/12	42.00 @ 43.00
Bost. butts, 4/8	33.50 @ 34.00
Hams, sknd., 12/16	38.00 @ 40.50
Denver, Jan. 4, 1961	
Choice steer, 6/700	42.50 @ 43.00
Choice steer, 7/800	41.50 @ 42.00
Choice steer, 8/900	40.50 @ 41.00
Good steer, 6/800	44.50 @ 45.00
Choice heifer, 5/700	41.25 @ 42.00
Good heifer, 5/700	38.25 @ 39.50

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service
CASH PRICES

(Carlot basis, Chicago price zone, Jan. 4, 1961)

SKINNED HAMS			BELLIES		
F.F.A. or fresh	Frozen		F.F.A. or fresh	Frozen	
42	10/12	.42	39 3/4	6/8	.32 1/4
41 1/2	12/14	.41 1/2	33	8/10	.33
39 1/2	14/16	.39 1/2	30	10/12	.30
38 1/2	16/18	.38 1/2	29 1/2 a	12/14	.29 1/2 a
36 1/2	18/20	.36 1/2	28 1/2	14/16	.28 1/2
35	20/22	.35	28	16/18	.27 1/2 a
35	22/24	.35	25	18/20	.25
34 @ 35n	24/26	.34 @ 35n			
33 1/2	25/30	.33 1/2			
33	25 up, 2s in	.33			

PICNICS			D.S. BRANDED BELLIES (CURED)		
F.F.A. or fresh	Frozen		G.A. froz., fresh	D.S. clear	
25	4/6	.25	18 1/2 n	20/25	.21n
24 1/2	6/8	.24 1/2	18 1/2 b	25/30	.21n
22	8/10	.22	16 1/2	30/35	.16n
22	10/12	.22	15 1/2	35/40	.15n
21	f.f.a. 8/up 2's in	.21	14	40/50	.11 1/2
21 1/2	fresh 8/up 2's in	.21 1/2			

FRESH PORK CUTS			FAT BACKS		
Job Lot	Car Lot		Frozen or fresh	Cured	
45 @ 46	Loins, 12/dn	.43 1/2	7 1/2 n	6/8	.9n
42 @ 43	Loins, 12/16	.40 @ 40 1/2	7 1/2 n	8/10	.9
36	Loins, 16/20	.35	10 1/2 n	10/12	.11 1/2 n
32	Loins, 20/up	.30	11n	12/14	.12
35 1/2 @ 36 1/2	Butts, 4/8	.33 1/2	12n	14/16	.13
31 @ 32	Butts, 8/12	.31n	13n	16/18	.14 1/2
31 @ 32	Butts, 8/up	.31n	13n	18/20	.14 1/2
36 @ 36 1/2	Ribs, 3/dn	.35 1/2 @ 36	13n	20/25	.14 1/2
28 @ 29	Ribs, 3/5	.26 1/2 @ 27			
23	Ribs, 5/up	.21 1/2			

LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, DEC. 30, 1960

	Open	High	Low	Close
Jan.	10.50	10.50	10.45	10.47a
Mar.	10.60	10.60	10.55	10.55a
May	10.80	10.82	10.80	10.80
July	10.80	10.80	10.80	10.80a

Sales: 920,000 lbs.

Open interest at close, Thurs., Dec. 29: Dec., 13; Jan., 12; Mar., 114; May, 82, and July, 7 lots.

MONDAY, JAN. 2, 1961

Board of Trade closed.

No trading in drum lard futures

TUESDAY, JAN. 3, 1961

	Jan.	10.52	10.65	10.52	10.65
	Mar.	10.75	10.75	10.72	10.75
	May	10.92	10.97	10.90	10.92
	July	10.95	10.97	10.95	10.97a

Sales: 1,680,000 lbs.

Open interest at close, Fri., Dec. 30: Jan., 116; Mar., 111; May, 82, and July, 8 lots.

WEDNESDAY, JAN. 4, 1961

	Jan.	10.62	10.65	10.52	10.62
	Mar.	10.75	10.77	10.70	10.70b
	May	10.92	10.95	10.85	10.95
	July	10.95	10.97	10.95	10.97

Sales: 2,200,000 lbs.

Open interest at close, Tues., Jan. 3: Jan., 88; Mar., 108; May, 81, and July, 8 lots.

THURSDAY, JAN. 5, 1961

	Jan.	10.60	10.60	10.55	10.60b
	Mar.	10.70	10.77	10.70	10.77
	May	10.92	10.97	10.92	10.95
	July	10.95	10.95	10.95	10.95

Sales: 600,000 lbs.

Open interest at close, Wed., Jan. 4: Jan., 68; Mar., 107; May, 85, and July, 11 lots.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade, as follows:

	Dec. 30	Dec. 31
1960	1960	1959
P.S. lard (a)	2,813,244	1,760,000
P.S. lard (b)	820,651	401,157
D.R. lard (a)	1,329,937	920,000
D.R. lard (b)	320,635	2,899,523
TOTAL LARD	5,284,467	5,980,680

(a) Made since Oct. 1, 1960.

(b) Made previous to Oct. 1, 1960.

SLICED BACON

Sliced bacon production for the week ended December 17, amounted to 18,203,325 lbs., according to the U. S. Department of Agriculture.

EDIBLE OIL SHIPMENTS

Shipments of shortening and edible oils, as reported to the Institute of Shortening and Edible Oils totaled 403,139,000 lbs. in November. Of this volume, 195,915,000 lbs., or 48.5 per cent were shortening and 118,913,000 lbs., or 29.3 per cent were salad or cooking oils. Shipments of oleo-margarine oils and/or fats totaled 90,311,000 lbs., or 22.4 per cent of the total. Shipments in November, a year earlier, amounted to 394,588,000 lbs.

MINUS MARGINS NARROWER THIS WEEK

(Chicago costs, credits and realizations for Tuesday)

Scoring largely on a cut-back in the general level of live hog prices, with some help from markups on some pork products, minus margins on all hog three classes of porkers were substantially reduced this week. Mark-downs on lean cuts, meanwhile had somewhat of a restraining effect on the margin gains.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value	Value	Value
	per cwt. alive	per cwt. alive	per cwt. alive
	fin. yield	fin. yield	fin. yield
Lean cuts	\$12.28	\$17.57	\$11.51
Fat cuts, lard	5.13	7.34	5.18
Ribs, trimmings, etc.	2.12	3.02	1.94
Cost of hogs	17.63	17.30	16.75
Condemnation loss	.08	.08	.08
Handling, overhead	2.64	2.40	2.18
TOTAL COST	20.35	29.07	19.78
TOTAL VALUE	19.53	27.93	18.63
Cutting margin	-.82	-1.14	-1.15
Margin last week	-1.05	-1.52	-1.53

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
	Jan. 3	Jan. 3	Jan. 3
1-lb. cartons	15.00 @ 16.25	16.00 @ 18.00	14.50 @ 18.50
50-lb. cartons & cans	14.00 @ 15.50	16.00 @ 17.00	None quoted
Tierces	13.50 @ 15.00	15.00 @ 16.00	13.50 @ 15.50

PACKERS' WHOLESALE LARD PRICES

Wednesday, Jan. 4, 1961

Refined lard, drums, f.o.b. Chicago	\$12.75
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	12.25
Kettle rendered, 50-lb. tins, f.o.b. Chicago	14.25
Leaf, kettle rendered, drums, f.o.b. Chicago	13.75
Lard flakes	13.50
Standard shortening, North & South, delivered	19.50
Hydrogenated shortening, N. & S., drums, del'vd.	19.75

VEGETABLE OILS

Wednesday, Jan. 4, 1961

Crude cottonseed oil, f.o.b. Texas	10 1/4 @ 10 3/4
Valley	10 1/4 b
Southeast	10 3/4 n
Corn oil in tanks, f.o.b. Decatur	15 1/2
Soybean oil, f.o.b. mills	10 1/4 ax
Coconut oil, f.o.b. Pacific Coast	11 1/2 n
Peanut oil, f.o.b. mills	12 1/4 b
Cottonseed foots: Midwest, West Coast	1 1/2
East	1 3/4
Soybean foots: midwest	1 1/2

WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trd.)	Dry rend. loose tierces (Bd. Trd.)	Ref. in 50-lb. tins (Open Mkt.)
Dec. 30	10.20n	9.25	11.75n
Jan. 2	10.65n	9.37a	11.87n
Jan. 3	10.65n	9.37a	11.87n
Jan. 4	10.62n	9.37	11.87n
Jan. 5	10.60n	9.37a	11.87n

Note: add 1/2¢ to all lard prices ending in 2 or 7.

n-nominal, a-asked, b-bid

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Dec. 31, 1960, was 16.1, the U. S. Department of Agriculture has reported. This ratio compared with the 17.0 ratio for the preceding week and 10.4 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.082, \$1.036 and \$1.127 per bu. during the three periods, respectively.

OLEOMARGARINE

Wednesday, Jan. 4, 1961

White dom. veg., solids, 30-lb. cartons	23 1/4
Yellow quarters, 30-lb. cartons	25 1/4
Milk churned pastry, 750-lb. lots, 30's	25 1/2
Water churned pastry, 750-lb. lots, 30's	24 1/2
Bakers, drums, tons	18 1/4 @ 20

OLEO OILS

Prime oleo stearine, bags	11 1/2
Extra oleo oil (drums)	15 1/4
Prime oleo oil (drums)	15 1/4

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows: Dec. 30—Mar., 12.37-35; May, 12.48; July, 12.51; Sept., 12.33; Oct., 12.22b-25a, and Dec., 11.97b-12.10a. Jan. 1—Holiday, no trading in cottonseed oil futures. Jan. 2—Mar., 12.55-56; May, 12.68; July, 12.72b-74a; Sept., 12.52b; Oct., 12.43b, and Dec., 12.25b. Jan. 3—Mar., 12.51; May, 12.62; July, 12.65-68; Sept., 12.46b-50a; Oct., 12.36b-37a, and Dec., 12.15b. Jan. 5—Mar., 12.54b-56a; May, 12.68-66; July, 12.73b-75a; Sept., 12.58-59; Oct., 12.44b-45a, and Dec. 12.18b-25a. a-asked, b-bid.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)

Wednesday, Jan. 4, 1961

BLOOD

Unground, per unit of ammonia, bulk	5.00n
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DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose	
Low test	5.75n
Med. test	5.25n
High test	5.00n

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged	Carlots, ton	\$77.50@	82.50
50% meat, bone scraps, bulk ..		75.00@	77.50
60% digester tankage, bagged ..		77.50@	82.50
60% digester tankage, bulk		75.00@	77.50
80% blood meal, bagged			120.00
Steam bone meal, 50-lb. bags (specially prepared)		95.00	
60% steam bone meal, bagged ..		85.00@	90.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot) ..	*3.50@	3.75
Hoof meal, per unit ammonia ..	16.50@	6.75

DRY RENDERED TANKAGE

Low test, per unit protein	1.40@	1.45n
Medium test, per unit prot.	1.35@	1.40n
High test, per unit prot.	1.25@	1.30n

GELATIN AND GLUE STOCKS

Bone stock, (gelatin), ton	14.50	
Jaws, feet (non-gel), ton	1.50@	3.50
Trim bone, ton	3.50@	7.50
Pigskins (gelatin), lb.	7 1/4@	7 1/2
Pigskins, smoked, edible	16@	18 1/2

ANIMAL HAIR

Winter coil, dried, c.a.f. mid-east, ton	80.00@	85.00
Winter coil, dried, mid-west, ton ..	70.00@	75.00
Cattle switches, piece	1 1/2@	2 1/2
Winter processed (Nov.-Mar.) gray, lb.	15@	20

*Del. mid-west, *del. mid-east, n—nom., a—asked

TALLOWs and GREASES

Wednesday, Jan. 4, 1961

On Thursday last week, bleachable fancy tallow high titre, was available at 6 1/2¢, c.a.f. New York, but it went unsold. Most inquiry was at 6 3/8¢. Best buying interest on the regular stock bleachable fancy tallow was at 6 1/4¢, c.a.f. East. Choice white grease, all hog, was bid at 8 1/2¢, also New York. Bleachable fancy tallow was bid at 6 1/4¢, c.a.f. Avondale, La. Choice white grease, all hog, was bid at 7 1/2¢, c.a.f. Chicago, while edible tallow sold at 8 7/8¢@ 9¢, c.a.f. Chicago.

Bleachable fancy tallow sold last Friday at 5 5/8¢, c.a.f. Chicago, and the same price was bid for additional supplies, but sellers asked 5 3/4¢. A few tanks of choice white grease, all hog, sold at 8 1/2¢, c.a.f. New York. Special tallow traded at 5¢, and yellow grease and No. 1 tallow at 4 1/2¢, all c.a.f. Chicago. Edible tallow was offered at 9¢, c.a.f. Chicago, and it was reported that some special specification tallow moved at 9 1/8¢, also c.a.f. Chicago. Edible tallow con-

tinued to be sought at 8 1/2¢@8 5/8¢, f.o.b. River, with the price dependent on distance of the freight haul.

The market on Tuesday of the new week was more of a post-holiday nature, and it maintained its firm to strong undertone. Yellow grease sold at 4 5/8¢, c.a.f. Chicago, with bids out for more. Yellow grease, low acid material, was indicated at 4 3/4¢, c.a.f. Chicago. Original fancy tallow sold at 6 7/8¢, c.a.f. New Orleans. A couple of tanks of edible tallow changed hands at 9¢, c.a.f. Chicago, and Chicago basis. No. 1 tallow and yellow grease were bid at 4 5/8¢, c.a.f. Chicago. Special tallow and B-white grease met buying interest at 5¢, also c.a.f. Chicago. Edible tallow was available at 8 3/8¢, f.o.b. Denver.

At midweek, only light, scattered inquiry was evident on bleachable fancy tallow at 5 5/8¢, c.a.f. Chicago, with the lower grade stock apparently finding the best demand. Special tallow and B-white grease continued to attract bids at 5¢, c.a.f. Chicago. Yellow grease was reported available at 4 5/8¢, c.a.f. Chicago. Edible tallow was sold at 9¢, c.a.f. Chicago, and Chicago basis, and it was also of-

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ferred at 8½¢, f.o.b. Denver and at 8½¢, f.o.b. River point. Choice white grease, all hog, sold lightly at 8½¢, c.a.f. East, with inquiry continuing.

TALLOW: Wednesday's quotations: edible tallow, 9¢, Chicago basis and 8½¢@8¾¢, f.o.b. River; origine/ fancy tallow, 5½¢@5¾¢; prime tallow, fancy tallow 5½¢@5¾¢; prime tallow, 5¼¢; special tallow, 5¢; No. 1 tallow, 4½¢, and No. 2 tallow, 4¼¢, all c.a.f. Chicago.

GREASES: Wednesday's quotations: choice white grease, all hog, 7½¢; B-white grease, 5¢; yellow grease, 4½¢, and house grease, 4¾¢, all c.a.f. Chicago.

EASTERN BY-PRODUCTS

New York, Jan. 4, 1961

Dried blood was quoted today at \$4.25 per unit of ammonia. Wet rendered tankage was listed at \$4.75@5 per unit of ammonia and dry rendered tankage was quoted at \$1.20@1.25 per protein unit.

October, 10-Month Leather Output Below Year Before

October production of cattlehide and kipskin leather for various purposes at 1,903,000 pieces fell from 1,911,000 in September and 1,912,000 pieces in October, 1959, according to the Tanners Council of America. The 10-month aggregate of 18,223,000 pieces for the year through October lagged behind the 1959 volume of 19,516,000 hides. Production of sheep and lamb leather for the month and year was also down from October and the 10-month period of last year.

October production of the major types of leather is summarized in the table below for the various periods (in 000 pieces) as follows:

	Oct. 1960	Oct. 1959	10 Month 1960	Totals 1959
Cattlehide & kip side leather				
Sole	368	373	3,728	3,810
Side upper	1,300	1,309	12,267	13,216
Belting, mech.	30	41	336	383
Harness, saddlery	15	14	145	148
Bag, case, strap	77	64	692	727
Upholstery	35	36	300	331
All Other	78	75	755	901
Totals	1,903	1,912	18,223	19,516
Calif. whole kip	589	497	5,122	5,590
Goat & kid	1,381	1,914	16,167	19,194
Cabretta	175	249	2,170	2,625
Sheep & lamb	2,489	2,653	25,223	26,957
Excl. shrugs	2,333	2,457	23,404	24,995

F. I. SLAUGHTER BY REGIONS

United States federally inspected slaughter by regions in November, 1960, with totals compared, was reported in 000's by the USDA as follows:

Region	Cattle	Calves	Hogs	Sheep
N. Atl. states	122	119	504	188
S. Atl. states	47	35	307	—
N.C. states-East	266	176	1,244	100
N.C. states-N.W.	511	72	2,395	415
N.C. states-S.W.	157	14	522	70
S. Cen. states	188	62	458	105
Mountain states	138	2	93	164
Pacific States	205	22	183	148
Totals, Nov. '60	1,625	562	5,707	1,192
Totals, Nov. '59	1,462	438	6,337	1,070

CHICAGO HIDES

Wednesday, Jan. 4, 1961

BIG PACKER HIDES: Reports varied last week as to volume of sales and packers were reluctant to release details concerning the indicated trading. Estimates of the volume ranged from 10,000 to 50,000 pieces, including bookings to packers' tanning subsidiaries. Butt-brands were in demand and at the close of the week, sold at 11¢ and Colorado steers moved lightly at 10¢. Packers indicated that heavy native cows were available at steady prices, but actual sales were not confirmed.

The holiday-shortened week opened quietly, although heavy native steers, butt-brands and Colorados all were bid at steady prices. At midweek, steady bids were maintained, but sellers were slow in posting offering lists. Late Wednesday, it was learned that an outside independent sold about 850 light and ex-light native steers at 18¢ and 19¢, respectively, or up ½¢. The same seller sold about 1,800 Austin and Fremont heavy native cows at 12½¢ and also sold about 1,200 Austin light native cows at 16¢, also up ½¢.

SMALL PACKER AND COUNTRY HIDES: The Midwestern small packer market held steady this week, with offerings scant at slightly above last sales. All-weight 50/52-lb. natives were pegged at 12½¢@13¢, and 60/62's at 10½¢@11¢. The 30/50 Southwestern's were reported available at 18½¢, against bids at 18¢. The country hide market was steady, with moderate freight 50/52-lb. locker-butcherers pegged at 10½¢@11¢, with some high freight 54's reported at 9½¢, f.o.b. shipping point. No. 3 hides, 50/52-lb. averages, were quoted at 7½¢ nominal. Northern trimmed horsehides were steady at 7.75¢@8.00 nominal, as were ordinary lots at 5.50¢@6.00.

CALFSKINS AND KIPSKINS: Big packer Northern light calf last sold at 55¢, with heavy stock at a premium of 57½¢. River kips last moved in volume at 45¢, and River overweights last sold at 35¢. Small packer allweight calf held steady at 41¢@42¢, while allweight kips were reported at 32¢@34¢. Allweight country calf was steady at 26¢@27¢ nominal, as were allweight kips at 22¢@23¢, in carlots. Big packer regular slunks were nominal at 1.50.

SHEEPSKINS: The shearling market has not changed much recently, although production has been limited. Pricewise, Northern-River No. 1's were pegged at .80¢@1.00, and No. 2's at .50¢@.65. Southwestern No. 1's

were reported available at 1.30¢@1.35, and No. 2's held steady at .75¢@.85. Last reported sales of No. 3's involved Southwestern's at .40. Fall clips were steady, although some sellers indicated that next offerings would be .10 higher, but this week were quoted at 1.50¢@1.60 for Rivers and at 1.85 for Southwestern production. Pickled skins continued draggy, but good lambs were available up to 8.50, and those with more cockles at 7.75¢@8.00, while sheep moved mostly at 9.50¢@10.00. Midwestern lambs pelts moved at 2.75¢@2.85 per cwt. liveweight basis, and some Eastern pelts were reported at 3.10¢@3.15. Full wool dry pelts were nominal at .20.

CHICAGO HIDE QUOTATIONS

	Wednesday, Jan. 4, 1961	Cor. date 1960
Lgt. native steers	18	22 @ 22½n
Hvy. nat. steers	12 @ 12½n	13
Ex. lgt. nat. steers	19	24n
Butt-brand steers	11n	11½
Colorado steers	10n	11
Hvy. Texas steers	10½n	11½n
Light Texas steers	16n	20n
Ex. lgt. Texas steers	17n	22n
Heavy native cows	12½	14½
Light nat. cows	16 @ 16½	21½ @ 22n
Branded cows	11 @ 12n	13½ @ 14
Native bulls	9½ @ 9½n	11 @ 12n
Branded bulls	8½ @ 8½n	10 @ 11n
Calfskins:		
Northern, 10/15 lbs.	57½n	50n
10 lbs./down	55n	62½n
Kips, Northern native, 15/25 lbs.	45n	42½n

SMALL PACKER HIDES

STEERS AND COWS:		
60/62-lb. avg.	10½¢ @ 11n	12½¢ @ 13n
50/52-lb. avg.	12½¢ @ 13n	16½¢ @ 17n

SMALL PACKER SKINS

Calfskins, all wts.	.41 @ 42n	42 @ 45n
Kipskins, all wts.	.32 @ 34n	36 @ 38n

SHEEPSKINS

Packer shearlings:		
No. 1	.80 @ 1.00	1.60 @ 1.75
No. 2	.50 @ .65	1.25 @ 1.30
Dry Pelts	.20n	23n
Horsehides, untrim.	8.00 @ 8.25n	11.00 @ 11.50n
Horsehides, trim.	7.75 @ 8.00n	10.50 @ 11.00n

N. Y. HIDE FUTURES

Friday, Dec. 30, 1960

Jan.	15.35b	15.40b- .60n
Apr.	15.00b	14.97b-15.05n
July	14.70b	14.80
Oct.	14.40b	14.40b- .75n
Jan.	14.30b	14.30b- .65n

Sales: 1 lot.

Monday, Jan. 2, 1961

Holiday, no trading in hide futures

Tuesday, Jan. 3, 1961

Jan.	15.25b	15.55	15.47	15.50b- .63n
Apr.	14.85b	15.20	15.05	15.20b- .25n
July	14.55b	14.85b-15.05n		
Oct.	14.50b	14.60b- .85n		
Jan.	14.50b	14.50b- .90n		

Sales: 22 lots.

Wednesday, Jan. 4, 1961

Jan.	15.40b	15.85	15.65	15.85
Apr.	15.10b	15.55	15.15	15.40b- .50n
July	14.75b	15.15	15.10	15.15b- .30n
Oct.	14.40b	14.85b-15.15n		
Jan.	14.30b	14.75b-15.10n		

Sales: 23 lots.

Thursday, Jan. 5, 1961

Jan.	15.90	16.02	15.87	16.02
Apr.	15.45b	15.50	15.36	15.37-36
July	15.05b	15.15	15.10	15.10
Oct.	14.85b	14.85b-15.00n		
Jan.	14.75b	14.75b- .90n		

Sales: 55 lots.

LIVESTOCK MARKETS ... Weekly Review

Hog Buyers Over-Emphasizing Weight As Factor In Determining Quality, Say Illinois Stock Feeders

Hog buyers are placing too much emphasis on weight as a determining factor in swine quality, according to a resolution adopted at the recent Annual Convention of the Illinois Livestock Feeders Association, in Polo, Ill. "Since such factors as quality, degree of finish, conformation and percentage of lean meat are more important measures of value," the association went on record suggesting de-emphasis of weight in determining market value of hogs.

Other resolutions adopted by the association included a stand against lowering the present beef grading standards. The group has no objections to continued study by the federal grading service of possible improvements in federal grading of beef, but it is opposed to inauguration of the "dual grading" system on the meat at this time.

The state feeders association also went on record as opposing the early hog price quotations released by the Agricultural Marketing Service. It was also recommended that wording of the reports be simplified to make them more readily understandable to people unfamiliar with livestock quotations.

Agreeing on a price after hogs have been weighed by the buyer is also opposed by the group. The practice is undesirable, the resolution stated, as it forces the seller to absorb certain business risks that should be borne by buyers.

International Stock Show Board Elects Claude Harper, C. L. Christensen To Directorships

Two new directors were elected to the board of the International Live Stock Exposition during the organization's recent annual meeting in Chicago. Claude Harper, head of the animal husbandry department, Purdue University, and Chris L. Christensen, president of the National 4-H Service committee, are the new members.

H. H. Kildee, dean emeritus of the college of agriculture at Iowa State University, was re-elected president for the fourth term. Albert Mitchell, continues as chairman of the board. Charles S. Potter, president of Union Stock Yard & Transit Co., and Arlie Mucks, are vice-presidents. M. J. Cook, executive vice-president of the Union Stock Yard & Transit Co., Chicago, was elected treasurer. William E. Ogilvie will continue as secretary-manager of the show.

United Kingdom September 30 Cattle Population Up; Sheep, Hog Count Down From Last Year

Shifts in numbers of livestock in the United Kingdom for the year ended September 30, showed a moderate increase in cattle population, while the sheep and hog population was down from a year earlier, British trade sources have reported. The September 30 cattle population at 8,733,000 head was up from 8,563,000 head a year earlier and 8,199,000 head two years before.

The sheep population declined to 8,960,000 head from 9,237,000 a year earlier and was smaller than the 9,250,000-head count two years before. The hog population, down for the second straight year, numbered 4,666,000 head compared with 4,920,000 last year and 5,667,000 two years earlier. Recent outbreaks of foot-and-mouth disease have been reported in various parts of the United Kingdom, but are being contained.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, January 3, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

HOGS:	N.Y. Yds.	Chicago	Sioux City	Omaha	St. Paul
BARROWS & GILTS:					
U.S. No. 1:					
180-200	—	—	\$16.75-17.25	—	\$17.50-17.75
200-220	—	—	17.10-17.25	\$17.50-17.90	17.50-17.75
220-240	—	—	17.00-17.25	17.50-17.90	17.50-17.75
U.S. No. 2:					
180-200	—	—	16.75-17.25	—	—
200-220	—	—	17.00-17.25	—	17.50-17.75
220-240	—	—	17.00-17.25	—	17.25-17.75
240-270	—	—	16.00-17.00	—	—
U.S. No. 3:					
200-220	\$17.00-17.50	\$17.25-17.50	—	—	17.00-17.25
220-240	16.75-17.50	16.75-17.50	16.75-16.85	—	16.50-17.25
240-270	15.75-17.00	16.25-16.75	16.00-16.75	—	15.75-16.75
270-300	15.25-16.00	15.75-16.25	15.00-16.00	—	15.00-16.00
U.S. No. 1-2:					
180-200	17.50-18.00	17.50-18.00	16.75-17.25	17.25-17.75	17.50-17.75
200-220	17.50-18.00	17.50-18.00	17.10-17.50	17.50-17.90	17.50-17.75
220-240	17.25-18.00	17.25-17.75	17.00-17.25	17.50-17.90	17.25-17.75
U.S. No. 2-3:					
200-220	17.25-17.75	17.50-17.75	17.00-17.10	17.00-17.25	17.00-17.25
220-240	16.75-17.75	16.75-17.75	16.75-17.10	17.00-17.25	16.50-17.25
240-270	16.00-17.25	16.25-17.00	16.00-16.85	16.00-17.00	15.75-16.75
270-300	15.25-16.25	16.00-16.50	15.00-16.00	15.25-16.25	15.00-16.25
U.S. No. 1-2-3:					
180-200	17.50-17.85	17.25-18.00	16.75-17.10	17.00-17.25	17.00-17.25
200-220	17.50-17.85	17.50-18.00	17.00-17.10	17.00-17.50	17.00-17.25
220-240	17.00-17.85	17.00-17.85	16.75-17.10	17.00-17.50	16.50-17.25
240-270	16.00-17.00	16.75-17.25	16.00-17.00	16.25-17.25	15.75-16.75
SOWS:					
U.S. No. 1-2-3:					
180-270	15.00-15.25	—	—	14.50-14.75	—
270-330	14.50-15.25	—	14.25-15.00	—	14.75-15.00
330-400	13.50-15.25	13.50-15.25	13.25-14.50	13.25-14.25	13.25-14.75
400-550	12.25-14.00	12.50-13.50	12.00-13.25	12.50-13.50	12.25-13.75

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
900-1100	—	27.75-28.50	27.25-27.75	27.25-28.00	27.25-28.00
1100-1300	—	27.25-28.75	27.00-27.75	27.00-28.00	27.25-28.00
1300-1500	—	25.50-28.50	26.50-27.50	26.00-27.50	26.75-27.50
Choice:					
700-900	25.50-26.75	—	—	—	26.00-27.25
900-1100	25.75-27.50	26.25-28.25	25.75-27.25	25.50-27.25	26.00-27.25
1100-1300	25.75-27.50	25.00-28.25	25.50-27.25	24.75-27.50	25.75-27.00
1300-1500	25.25-26.75	24.00-27.00	24.50-27.00	23.75-27.00	25.50-27.00
Good:					
700-900	23.25-25.50	24.00-26.25	23.00-25.75	22.50-25.75	24.50-26.00
900-1100	23.50-25.75	23.75-26.25	23.00-25.75	22.50-25.75	24.50-26.00
1100-1300	23.50-25.75	23.00-25.50	22.75-25.75	22.25-25.75	24.00-25.75
Standard, all wts.:					
all wts.	20.00-23.50	21.00-24.00	20.00-23.00	20.50-22.75	20.00-24.50
Utility, all wts.:					
all wts.	17.00-20.00	20.00-21.00	19.00-20.00	19.50-20.75	17.50-20.00
HEIFERS:					
Prime:					
700-900	—	—	—	—	26.25-26.75
900-1100	—	27.00-27.50	26.25-26.75	26.50-27.25	26.25-26.75
Choice:					
700-900	24.50-26.25	25.75-27.00	24.75-26.25	25.00-26.75	25.50-26.25
900-1100	24.25-26.25	25.50-27.00	—	24.75-26.75	25.25-26.25
Good:					
600-800	22.50-24.50	—	22.50-24.75	22.25-25.25	23.50-25.50
800-1000	22.25-24.50	23.00-25.75	22.50-24.75	22.25-25.25	23.50-25.50
Standard, all wts.:					
all wts.	18.50-22.75	20.50-23.00	20.00-22.50	20.00-22.25	20.00-23.50
Utility, all wts.:					
all wts.	16.00-18.50	15.50-20.50	18.50-20.00	18.00-20.25	17.00-20.00
COWS, all wts.:					
Commercial, 15.50-16.50	15.25-16.75	15.50-16.50	15.50-16.25	15.50-16.50	15.50-16.50
Utility, 15.00-15.75	14.75-16.50	14.25-15.75	14.00-15.75	15.00-15.50	15.00-15.50
Cutter, 13.50-15.50	14.00-15.25	12.75-14.50	13.00-14.25	13.50-15.50	13.50-15.50
Canner, 11.00-14.00	11.75-14.00	12.00-13.00	11.75-13.25	12.50-13.50	12.50-13.50
BULLS (Yrsl. Excl.) All Weights:					
Commercial, 17.50-19.00	17.50-20.50	16.50-19.50	16.00-19.00	18.00-19.00	18.00-19.00
Utility, 16.50-17.50	18.00-20.50	16.50-19.50	16.50-19.00	16.50-19.00	18.00-20.50
Cutter, 14.50-16.50	17.50-18.50	15.00-16.50	15.25-16.75	16.00-18.00	16.00-18.00
VEALERS, All Weights:					
Ch. & pr.	36.00	25.00	—	24.00	27.00-36.00
Std. & gd.	20.00-32.00	16.00-24.00	—	16.00-22.50	17.00-27.00
CALVES (500 lbs. down):					
Choice	25.00-27.00	—	—	—	20.00-22.00
Std. & gd.	17.00-25.00	—	—	—	15.00-20.00

SHEEP & LAMBS:

LAMBS (110 lbs. down):					
Prime	18.00	17.50-18.00	17.50-17.75	—	17.00-17.50
Choice	17.50-18.00	16.75-18.00	17.00-17.50	16.50-18.00	16.00-17.00
Good	14.00-15.00	15.00-16.75	15.00-17.00	15.00-17.00	15.00-16.00
LAMBS (105 lbs. down, shorn):					
Prime	—	17.00-17.25	16.50-16.75	—	16.75
Choice	—	16.00-17.25	15.75-16.50	15.75-16.25	16.50
Good	—	—	15.00-15.75	15.00-16.00	—
EWES:					
Gd. & ch.	—	5.50-6.00	3.50-5.00	4.75-7.00	5.50-6.50
Cull & util.	—	5.00-6.00	4.00-6.00	4.00-6.50	4.00-5.50

CORN BELT DIRECT TRADING

Des Moines, Jan. 4—
Prices on hogs at 14 plants
and about 30 concentration
yards in interior Iowa and
southern Minnesota, as
quoted by the USDA:

BARROWS & GILTS:		Cwt.
U.S. No. 1, 200-220	\$17.00@17.65	
U.S. No. 1, 220-240	16.75@17.40	
U.S. No. 2, 200-220	16.65@17.25	
U.S. No. 2, 220-240	16.25@17.10	
U.S. No. 3, 200-220	16.25@17.15	
U.S. No. 3, 220-240	16.00@16.90	
U.S. No. 3, 240-270	15.25@16.40	
U.S. No. 3, 270-300	14.50@15.65	
U.S. No. 1-2, 200-220	17.00@17.50	
U.S. No. 1-2, 220-240	16.00@17.25	
U.S. No. 2-3, 200-220	16.25@17.00	
U.S. No. 2-3, 220-240	15.50@16.50	
U.S. No. 2-3, 240-270	14.75@15.90	
U.S. No. 1-3, 180-200	15.40@17.00	
U.S. No. 1-3, 200-220	16.50@17.25	
U.S. No. 1-3, 220-240	16.25@17.10	
U.S. No. 1-3, 240-270	15.50@16.65	

SOWS:		Cwt.
U.S. No. 1-3, 270-330	13.75@15.05	
U.S. No. 1-3, 330-400	12.75@14.35	
U.S. No. 1-3, 400-550	11.25@13.50	

Corn Belt hog receipts,
as reported by the USDA:

	This week actual	Last week actual	Year actual
Dec. 29 ...	73,000	63,000	32,000
Dec. 30 ...	42,000	43,000	Hol.
Dec. 31 ...	24,000	17,000	57,000
Jan. 2 ...	15,000	7,000	85,000
Jan. 3 ...	98,000	108,000	86,000
Jan. 4 ...	80,000	82,000	104,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St.
Joseph, Tuesday, Jan. 3,
were as follows:

CATTLE:		Cwt.
Steers, choice	...\$25.00@26.50	
Steers, good	...22.00@25.00	
Heifers, gd. & ch.	...21.50@25.75	
Cows, util. & com'l.	14.00@16.00	
Cows, can. & cut.	11.00@14.00	
Bulls, util. & com'l.	15.50@18.00	
VEALERS:		Cwt.
Good & choice	...21.00@25.00	
Calves, gd. & ch.	20.00@23.00	
BARROWS & GILTS:		Cwt.
U.S. No. 3, 220/240	16.75@17.00	
U.S. No. 3, 240/270	16.25@17.00	
U.S. No. 3, 270/300	15.50@16.25	
U.S. No. 1-2, 180/200	17.25@17.85	
U.S. No. 1-2, 200/220	17.50@17.75	
U.S. No. 1-2, 220/240	17.50@17.75	
U.S. No. 2-3, 200/220	16.75@17.35	
U.S. No. 2-3, 220/240	16.75@17.25	
U.S. No. 2-3, 240/270	16.25@17.00	
U.S. No. 2-3, 270/300	15.50@16.50	
U.S. No. 1-3, 180/200	17.00@17.50	
U.S. No. 1-3, 200/220	17.00@17.50	
U.S. No. 1-3, 220/240	17.00@17.50	
U.S. No. 1-3, 240/270	16.50@17.35	
SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	14.25@14.75	
330/400 lbs.	13.50@14.25	
400/550 lbs.	12.50@13.75	
LAMBS:		Cwt.
Choice	17.00@17.50	
Good & choice	16.50@17.00	

LIVESTOCK PRICES AT DENVER

Livestock prices at Den-
ver on Tuesday, Jan. 3,
were as follows:

CATTLE:		Cwt.
Steers, gd. & ch.	...\$23.00@27.00	
Steers, standard	21.50	
Heifers, choice	25.50@26.35	
Cows, utility	15.00@17.25	
Cows, can. & cut.	13.00@15.00	
BARROWS & GILTS:		Cwt.
U.S. No. 1-2, 175/225	18.00@18.25	
U.S. No. 1-3, 190/250	17.50@18.00	
U.S. No. 2-3, 190/250	17.25@17.50	
SOWS, U.S. No. 2-3:		Cwt.
265/330 lbs.	14.25@14.75	
420/620 lbs., No. 2	11.75@13.00	
LAMBS:		Cwt.
Choice & prime	17.00@18.00	
Choice, shorn	16.75	

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indi-
anapolis, Tuesday, Jan. 3,
were as follows:

CATTLE:		Cwt.
Steers, ch. & pr.	...\$26.50@28.00	
Steers, good	23.50@26.50	
Heifers, gd. & ch.	22.50@26.00	
Cows, util. & com'l.	14.00@16.00	
Cows, can. & cut.	12.00@14.50	
Bulls, util. & com'l.	16.50@20.00	
VEALERS:		Cwt.
Choice & prime	33.00@34.00	
Good & choice	26.00@32.00	
Stand. & good	20.00@26.00	
BARROWS & GILTS:		Cwt.
U.S. No. 1, 180/200	17.75@18.00	
U.S. No. 1, 200/220	18.00@18.40	
U.S. No. 3, 200/220	16.75@17.00	
U.S. No. 3, 220/240	16.50@17.00	
U.S. No. 3, 240/270	16.00@16.50	
U.S. No. 3, 270/300	15.25@15.75	
U.S. No. 1-2, 180/200	17.75@18.00	
U.S. No. 1-2, 200/220	17.75@18.00	
U.S. No. 1-2, 220/240	17.25@18.00	
U.S. No. 2-3, 200/220	17.00@17.50	
U.S. No. 2-3, 220/240	16.75@17.50	
U.S. No. 2-3, 240/270	16.00@16.75	
U.S. No. 2-3, 270/300	15.25@16.00	
U.S. No. 1-3, 180/200	17.25@17.75	
U.S. No. 1-3, 200/220	17.50@17.75	
U.S. No. 1-3, 220/240	17.00@17.75	
U.S. No. 1-3, 240/270	16.25@17.00	
SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	14.75@15.75	
330/400 lbs.	13.75@15.00	
400/550 lbs.	13.00@14.25	
LAMBS:		Cwt.
Choice & prime	17.50@18.00	
Good & choice	16.00@17.50	

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kan-
sas City, Tuesday, Jan. 3,
were as follows:

CATTLE:		Cwt.
Steers, choice	...\$24.50@27.25	
Steers, good	22.00@25.75	
Heifers, gd. & ch.	21.00@26.25	
Cows, util. & com'l.	14.00@16.00	
Cows, can. & cut.	12.00@14.50	
Bulls, util. & com'l.	16.00@17.50	
Vealers, gd. & ch.	22.00@26.00	
Calves, gd. & ch.	19.00@22.50	
BARROWS & GILTS:		Cwt.
U.S. No. 1, 180/240	none qtd.	
U.S. No. 3, 200/240	16.50@17.00	
U.S. No. 3, 240/270	16.00@16.50	
U.S. No. 3, 270/300	15.75@16.25	
U.S. No. 1-2, 180/200	17.25@17.50	
U.S. No. 1-2, 200/220	17.25@17.50	
U.S. No. 1-2, 220/240	17.00@17.50	
U.S. No. 2-3, 200/220	16.75@17.25	
U.S. No. 2-3, 220/240	16.75@17.25	
U.S. No. 2-3, 240/270	16.50@16.75	
U.S. No. 2-3, 270/300	16.25@16.50	
U.S. No. 1-3, 180/200	17.00@17.25	
U.S. No. 1-3, 200/220	17.00@17.25	
U.S. No. 1-3, 220/240	16.75@17.25	
U.S. No. 1-3, 240/270	16.50@17.00	
SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	14.25@15.00	
330/400 lbs.	13.50@14.50	
400/550 lbs.	12.50@13.75	
LAMBS:		Cwt.
Choice & prime	16.50@18.50	
Good & choice	15.50@17.00	

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louis-
ville on Tuesday, Jan. 3,
were as follows:

CATTLE:		Cwt.
Steers, ch. & pr.	...none qtd.	
Steers, gd. & ch.	...\$24.00@26.00	
Heifers, good	23.00@24.00	
Heifers, stand.	22.00@23.00	
Cows, utility	13.50@16.50	
Cows, can. & cut.	10.00@16.00	
Bulls, util. & com'l.	18.00@21.00	
VEALERS:		Cwt.
Choice	36.00@37.00	
Good & choice	29.00@35.00	
Calves, gd. & ch.	20.00@24.00	
BARROWS & GILTS:		Cwt.
U.S. No. 1, 190/220	18.00	
U.S. No. 1-2, 190/230	17.75	
U.S. No. 2-3, 190/230	17.25@17.75	
U.S. No. 3, 200/230	17.00@17.50	
SOWS, U.S. No. 2-3:		Cwt.
300/400 lbs.	13.50@14.50	
400/600 lbs.	13.00@13.50	
LAMBS:		Cwt.
Choice & prime	18.50@19.00	
Good & choice	16.00@18.25	

LIVESTOCK RECEIPTS AT 12 MARKETS

Salable and total receipts of cattle, calves, hogs and
sheep at the 12 major market centers in November, 1960-
59, were reported by the U. S. Department of Agricul-
ture, as follows:

	CATTLE		CALVES	
	Salable	Total	Salable	Total
Chicago	161,966	206,076	168,107	1,554
Cincinnati	15,737	16,418	20,798	2,750
Denver	46,861	75,889	78,178	8,832
Fort Worth	43,603	28,683	54,494	5,494
Indianapolis	28,721	29,445	28,749	3,068
Kansas City	89,453	103,750	139,508	11,414
Okla. City	42,639	52,544	44,392	11,680
Omaha	169,071	182,706	177,288	11,640
St. Joseph	70,408	67,427	72,243	3,921
N.S. Yards	63,408	67,887	68,150	10,668
Sioux City	139,029	166,938	148,271	25,314
S. St. Paul	95,018	99,665	103,745	49,559
Totals	965,914	1,097,428	1,103,921	180,517
Totals, Nov. 1959: cattle, 1,214,806; calves, 221,901.				

	HOGS		SHEEP & LAMBS	
	Salable	Total	Salable	Total
Chicago	161,435	209,886	169,129	30,205
Cincinnati	45,977	50,815	68,566	6,893
Denver	20,762	19,372	43,854	66,814
Fort Worth	8,006	9,579	22,839	30,500
Indianapolis	129,877	155,092	133,222	15,502
Kansas City	72,269	75,701	79,719	19,336
Okla. City	13,954	13,704	34,791	6,409
Omaha	189,780	242,742	266,918	54,694
St. Joseph	120,169	142,498	157,524	27,377
N.S. Yards	235,078	291,739	238,271	24,839
Sioux City	182,845	249,076	185,568	39,355
S. St. Paul	246,510	303,023	310,837	87,510
Totals	1,406,762	1,763,227	1,711,238	410,033
Totals, Nov. 1959: hogs, 2,195,350; sheep, 615,536.				

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of
steers, calves, hogs and lambs at 10 leading markets in
Canada during the week ended Dec. 24, compared with
same week in 1959, as reported to the Provisioner by
the Canadian Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS		LAMBS	
	All wts.	Gr. & Ch.	Gr. & Ch.	Dressed	Gr. & Ch.	Handyweights	Good	Handyweights
Toronto	23.50	23.34	33.00	34.00	27.75	22.77	22.12	20.50
Montreal	23.50	23.75	29.80	29.50	29.61	22.85	18.40	19.55
Winnipeg	22.42	22.60	32.74	31.00	26.00	20.50	17.00	16.80
Calgary	21.65	22.40	19.60	19.65	24.85	19.55	16.25	16.00
Edmonton	21.20	21.60	23.10	20.70	24.75	19.45	17.00	16.25
Lethbridge	21.75	22.25	20.25	...	24.90	19.20	16.50	15.90
Pr. Albert	20.50	21.75	23.30	22.50	24.00	19.15	15.75	15.50
Moose Jaw	21.25	22.00	21.00	20.00	24.95	19.15
Saskatoon	21.50	21.50	26.00	25.00	25.30	19.15
Regina	21.30	22.25	27.50	23.80	25.30	19.15	16.20	...

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Al-
bany, Columbus, Moultrie, Thomasville, Ga., Dothan,
Ala., and Jacksonville, Fla., week ended Dec. 31:

	Cattle and Calves	Hogs
Week ended Dec. 31 (estimated)	2,350	14,500
Week previous (six days)	2,384	18,520
Corresponding week last year	2,196	18,824

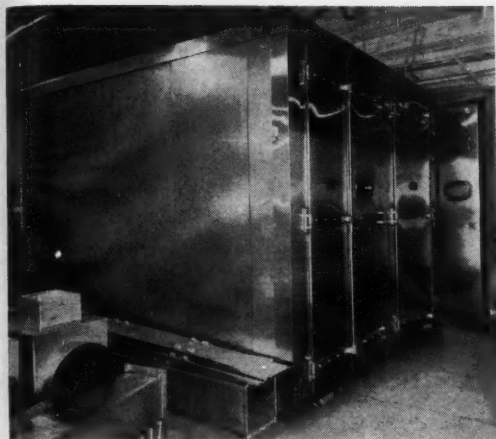
CANADIAN KILL

Inspected slaughter of
livestock in Canada, week
ended Dec. 24, compared:

		Week ended Dec. 24	Same week 1959
CATTLE			
Western	Canada	14,752	8,842
Eastern	Canada	14,040	10,518
Totals	28,792	19,360
HOGS			
Western	Canada	51,033	72,101
Eastern	Canada	51,379	66,044
Totals	102,412	138,145
All hog carcasses graded	107,594	148,607
SHEEP			
Western	Canada	2,558	3,005
Eastern	Canada	4,152	2,738
Totals	6,710	5,743

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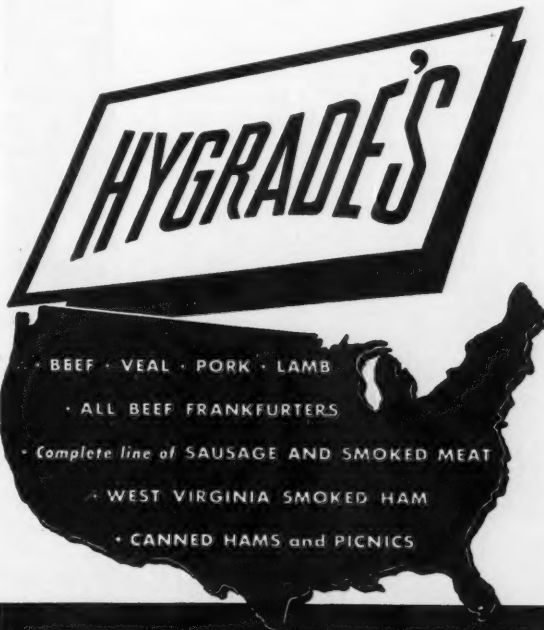
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SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

... not by the calendar

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The Meat Trail...



OFFICERS of Chicago Meat Packers & Wholesalers Association pose with their wives at organization's silver anniversary banquet held at Conrad Hilton Hotel, Chicago. Shown (l. to r.) are: Mrs. and Edward Churan, Illinois Provision Co., secretary-treasurer; Mrs. and Irving Teneblat, Monarch Provision Co., vice president; Mrs. and Robert Costello, Costello's Corned Beef, vice president, and Mrs. and William Rose, jr., Rose Packing Co., association president.

JOBS

The appointment of **TOM PREWITT** as manager of the newly-purchased Springfield, Mo., plant of Geo. A. Hormel & Co., Austin, Minn., has been announced by **JAMES L. OLSON**, vice president in charge of beef operations. Prewitt joined Hormel in 1950 after he was graduated



TOM PREWITT

from the University of Kentucky with a degree in industrial management. He has served in the cost accounting department and has been a foreman in the beef department at Austin for the past six years. Hormel's Springfield plant, a one-year-old facility recently purchased from Queen City Packing Co. of Springfield, is expected to be occupied shortly after the first of the year. Due to the plentiful supply of beef at the Springfield livestock market, the new facility will be primarily a cattle slaughtering and boning operation, according to Olson.

The appointments of **ROBERT S. SEVENAIR** as vice president for planning and **JOSEPH HARMUTH** as production manager of Stahl-Meyer, Inc., New York City, have been announced by **GEORGE A. SCHMIDT, JR.**, president. In his new position, Se-

nair will assume responsibility for overall coordination of the company's long-term growth plans. He was formerly vice president in charge of operations at Stahl-Meyer. Harmuth, formerly assistant in charge of operations, will supervise all functions of the operations division as production manager.

Medford's Inc., Chester, Pa., has announced the election of **R. W. GOODMAN**, formerly vice president of the meat packing firm, to the office of president, succeeding **W. L. MEDFORD**, who becomes chairman of the board. **B. L. RYAN** was elected vice president.

Armour and Company, Chicago, has named **E. C. BEASLEY** branch house manager at Little Rock, Ark. He succeeds **M. W. MILLIKEN**, who has retired. With Armour since 1940, Beasley most recently was branch house manager at Fort Smith, Ark.

FRED W. KAISER, JR., has resigned as president and general manager of Kaufman-Eastern Packing Co., Decatur, Ill., and has assumed the position of chairman of the board of directors of the company. **E. H. KAUFMAN** succeeds Kaiser as president. Kaiser will maintain his financial interest in the company.

CHESTER C. BENSON has been appointed plant manager of Richardson & Robbins, Dover, Del., a subsidiary of Wm. Underwood Co., Watertown, Mass., announced Dr.

A. N. STUART, Underwood production manager. Benson, most recently plant manager at the Houston, Del., plant of Libby, McNeill & Libby, succeeds **WILLIAM P. RICHARDSON**, who had been operations manager for Richardson & Robbins since it was acquired by Underwood in October, 1959.

The appointments of **JOHN S. PORCARO** as general manager and **JOSEPH A. BRICKER** as assistant general manager of the Union Stock Yard and Transit Co. were announced by **CHARLES S. POTTER**, president. Vice president **FRANK M. FLYNN**, who has been serving also as general manager, has taken on added administrative duties in the organization, including secretary of the International Horse Show.

ROBERT H. SMALL has been named to succeed **PAUL TRIPPE** as manager

of the Birmingham, Ala., branch of Geo. A. Hormel & Co., Austin, Minn., effective January 1. Trippe, who has been manager of the Birmingham branch for the past 31 years, will retire in March after 40



R. H. SMALL

years with the firm. Upon graduation from Georgia Tech in 1947, Small joined Hormel at Austin in the industrial engineering department.



HUMANE SLAUGHTER award of American Humane Association, Denver, is presented to **Arthur Beerman** (left), chairman of the board of The Sucher Packing Co., Dayton, O., by **Thomas C. Justice**, AHA vice president and general manager of the Columbus, O., Humane Society. Sucher processes about 300,000 head of livestock a year by humane methods.



LEFT: Butchers at Northern Dressed Beef Co., Dallas, Tex., prepare portion-cut steaks for hotels, clubs and



restaurants which federally-inspected plant supplies. RIGHT: John Sullivan, president of Dallas beef firm.

Dallas Meat Purveyor Utilizes Industrial Bay

Northern Dressed Beef Co. of Dallas, Tex., moved into new quarters in the city's industrial section which is currently under development. JOHN SULLIVAN, president of the federally-inspected meat purveying firm, explained the move was due to the excellent road connection via free-ways from the new industrial section to the metropolitan area, plus the adaptability of the firm's modern industrial bay to its meat fabricating and boning operation.

Renting an industrial bay with "off the street" enclosed parking, Sullivan installed a portable cooler in the center of the plant. With the ceiling of this unit

lower than that of the plant, air between the cooler and the plant roof acts as an insulator, thus lessening the demand for insulation on the cooler's compressor.

The cooler, refrigerated with Recold ceiling-type units, is divided into two sections: a portable-rack storage and boning area and the packaging and beef-patty fabricating area, which is equipped with a Hollymatic machine. The firm uses a Hobart saw to prepare its portion bone-in cuts and a Biro unit with safety throat for grinding beef.

The loading dock fronts both the dry storage room, in which the various supplies are stored, and cooler box.

ment. He was transferred in 1956 to the company's research and development division and since 1959 has been on a special marketing assignment. Small is familiar with the Hormel operation at Birmingham, having spent some time there in the last few years making time and efficiency studies.

PLANTS

Glenn & Anderson, Chicago meat wholesaler since 1896, has been delayed moving into its new quarters at 835 Wayman st., Chicago, by a fire which did damage estimated at about \$40,000, according to THEODORE (TED) THOMAS, SR., vice president and head of pork operations for the firm. The firm expected to occupy its new facility, renovated at a cost of approximately \$200,000, this January. The fire gutted the entire second floor of the three-story building, formerly owned by John Morrell & Co., Chicago.

Nine contracts for construction and services to implement the \$60,000,000 expansion program of Armour Agricultural Chemical Co. were signed December 29 in the Armour and Company offices in

Chicago, WILLIAM WOOD PRINCE, president of the parent company, announced. The construction contracts cover a nitrogen plant in Colbert County near Cherokee, Ala., and a phosphate plant in Polk County, Fla. These plants are to be completed in 1962. Upon the completion of the contracts, Armour's investments in the chemical business will equal those of its food business, Prince pointed out.

Trenton Dressed Beef Co., Trenton, N. J., has discontinued operations due to pre-emption of its land by the New Jersey Land Commission, which will construct a new state office building on the property. MILTON LEVINE, president of the firm, has commissioned Barliant and Co., Chicago, to act as agent for the sale of machinery and equipment in the existing plant. The sale will take place on January 11.

Stevens Meat Co., Gonzales, La., is building a new plant, estimated to cost about \$400,000, to replace the one destroyed by fire several years ago. The new plant, now partially completed, will kill 30 head of cattle per hour. It will have a hot chill room with a 300-head capacity and

a 500-head holding cooler. Architect for the new plant is A. STANLEY KNORTH, Kirkwood, Mo.

TRAILMARKS

JOHN HOLMES, who served as president of Swift & Company, Chicago, for 18 years and later as chairman of the board, will reach his 70th birthday during the coming year and has requested that he not



T. G. REDMAN



JOHN HOLMES

be renominated as a Swift director, the company announced. Holmes started his career with Swift in 1906, became president in 1937 and was elected chairman in 1955. He served in that capacity until January, 1959, when he retired as chairman but continued as a director. Nominated as a new director is T. G. REDMAN,

vice president and comptroller of Swift. Redman has been with Swift since 1919. He was made comptroller in 1953 and a vice president in 1960.

The Detroit Association of Hotel and Restaurant Meat Purveyors is sponsoring a meeting for the Food Service Executives Association of Michigan at the commercial foods department, Chadsey High School, Detroit, on January 11, 1961. C. V. OLMSTEAD, Armour and Company, Chicago, will conduct a meat cutting demonstration, and HARRY L. RUDNICK, secretary of the National Association of Hotel and Restaurant Meat Purveyors, will address the group on areas of cooperation between the NAHRMP and the food service industry.

THEODORE T. SWENSON, chief of the North Portland, Ore., branch of the Livestock Market News Service, U. S. Department of Agriculture, retired on December 30 after 36 years with the service, 27 of which were served in the North Portland branch. He will be succeeded by MILTON CHAPMAN.

SUGGS JOLLY, general manager of Swift & Company's central and northern California area, was elected vice president of the California Manufacturers Association.

DEATHS

A. LEROY BLAIR, 93, retired executive of The Cudahy Packing Co., Omaha, died December 27 in Davenport, Ia. Blair retired from Cudahy in 1938. He had served in managerial positions at the company's offices in Sioux City, Ia., and Omaha and also served as general auditor in Chicago. He is survived by his wife.

T. J. MORRISEY, 89, retired division manager, western Pennsylvania branch, Armour and Company, Chicago, died December 24.

KENT M. RICHARDSON, 69, retired general superintendent of Swift &



K. M. RICHARDSON

Company, Chicago, died December 28 in Phoenix, Ariz. Richardson, a former resident of Chicago, had been with Swift 45 years before his retirement in 1956. He joined Swift at Kansas City, Kan., in 1911, and since then had served in various capacities at Swift plants in Winona, Minn., Detroit, Chicago and Los Angeles. He returned to Chicago in 1942 and was assigned to the gen-



GRAND CHAMPION hog of Texas State Fair, held recently in Dallas, poses with owner Darla Harris of Lubbock, Tex., and Jerry Owens of Owens Country Sausage, Inc., Richardson, Tex. Owens is a member of Texas Independent Meat Packers Association committee established for junior livestock promotional activity.

eral superintendent's office in the field of labor relations. In June, 1950, he was named general superintendent of all packing plants, refineries, soybean mill and oil mill operations.

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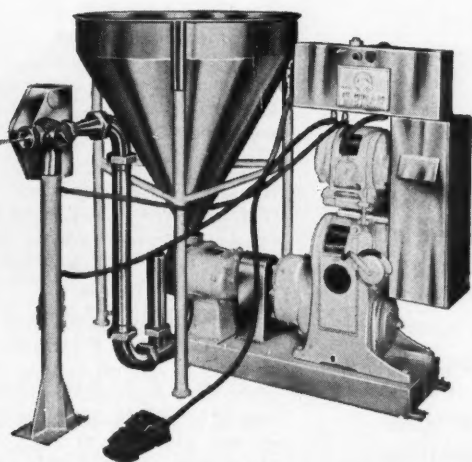
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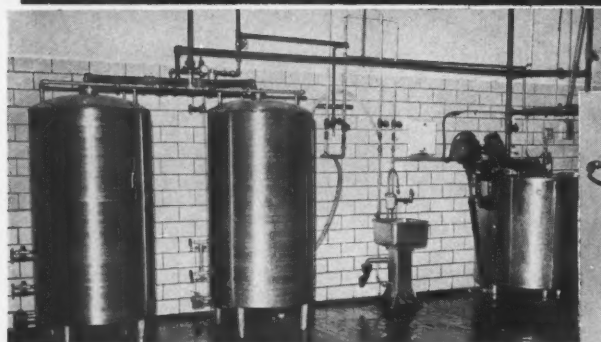
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SIMPLEX BRINE PUMP for pumping hams or bacon



200 gallon units installed at the Seagman Meat Co., Denver, Colorado

9 Reasons why the new Simplex Brine Pump is good news for you . . .

1. The new Simplex Pump **ELIMINATES** all moving parts that cause delay and repairs.
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3. Tank is made of 1/4-inch No. 316 stainless steel plate and **WILL LAST A LIFETIME**.
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7. A **SIZE TO MEET YOUR NEEDS . . .** 20-gallon, 40-gallon, 75-gallon or 150-gallon . . . or made to your specifications.
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40 to 75 gallon unit for the smaller operation

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Flashes on suppliers

MINNEAPOLIS - HONEYWELL REGULATOR CORP.: This supplier recently announced four executive appointments in its industrial products group. **NILSSON S. BASSETT**, sales manager of the industrial systems division in Beltsville, Md., joined the firm's federal services group in Washington, D.C., as marketing liaison with government agencies. He was succeeded by **JOHN O. PAULL**, industrial sales manager of the Pacific region in Los Angeles. He in turn was succeeded by **J. F. SMITH**, southwest regional sales manager at Dallas. **R. E. HARRIS**, district manager at Tulsa, moved into Smith's former position.

A. J. GERRARD & CO.: This Des Plaines, Ill., manufacturer of steel strapping and strapping equipment has been made distributor of the new rubber pallet bands made by **B. F. Goodrich Industrial Products Co.** The king-size rubber bands are designed for banding lightweight or fragile cartons into load units which can be stacked or carried in pallets several high without shifting.

RECOLD CORP.: This manufacturer of refrigeration equipment has announced completion of the first phase of its 40 per cent plant expansion program addition of 49,000 sq. ft. to the present plant, and a change in production procedures for doubling the output of its air conditioning and refrigeration equipment.

CONTAINER CORPORATION OF AMERICA: Appointments of **CLINTON EASTWOOD** as general sales manager of its corrugated shipping container division and of **RAYMOND H. VAN SAUN** to succeed Eastwood as general manager of the company's Oakland shipping container plant were recently announced.

AMERICAN VISCOSE CORP.: **ROBERT W. CHAMBERS** and **JOHN S. O'MARA** have joined this supplier as sales representatives for meat casings, according to **JOHN SMITH**, casings sales manager.

THE HIGGINS METAL PRODUCTS CO.: This Swanton, O., firm recently developed and perfected an ultraviolet ray tunnel which can be incorporated into any packaging line. By the exposure of high intensity ultraviolet waves, it can arrest the start of bacteria forming on packaged meats just prior to the completion of packaging for a period of a week or 10 days.

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EQUIPMENT WANTED

WANTED: Provision manufacturer in New Jersey area would like to purchase food used equipment. Linkers, stuffers, etc. EW-589, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

EQUIPMENT FOR SALE

FOR SALE—Allbright—500 Ton Cracking Press, Fair Condition, and Hydraulic Pump, Good Condition, now operating. Is being replaced with expeller. Cheap. Green Hill, Inc., Elliston, Va. Oregon 5-3600.

PLANT FOR RENT

COOLERS & FREEZERS
All new construction, railroad siding, located heart of Bronx Westchester Market. Good for Rosam Refrigeration Co., 441 W. 13th St., N.Y.C. Oregon 5-3600.

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HOTEL & RESTAURANT SUPPLY CO. in Washington, DC, with remodelled plant. Managership and/or partial or complete ownership available. Owner retiring. Excellent expansion potential in one of best meat markets in country. Box FS 1626, NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

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FOR A SUPPLY OF BONELESS OR CARCASS COW OR BULLS. ALSO DRESSED CALVES. PLANT LOCATED IN SOUTHWEST. W-558, THE NATIONAL PROVISIONER, 15 WEST HURON CHICAGO 10, ILL.

WANTED: Manufacturer to supply specialty steak items under U.S.D.A. inspection. Make replies informative. W-14, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

EASTERN BROKERS: Can add "Meat Specialty" items. You make it, we can sell it. Give full details. W-15, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

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1—GROEN STAINLESS STEEL JACKETED KETTLE, COMPLETE WITH AGITATOR, EXCELLENT CONDITION.

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All Models, Rebuilt, Guaranteed

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PITTOCK & ASSOCIATES, Glen Riddle, Penn.

2 Bacon Over-Wrapping machines, Model FB-1, 2 phase, 60 cycle AC. Used, in excellent condition. Write to Box FS-577, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

FOR SALE: French Oil Co. type 2-S screw type extraction presses, 300 psi, tempering bins, 60 HP motor and drive. Perry Equipment Corporation, 1404 N. 6th St., Philadelphia 22, Pa.

PLANTS FOR SALE

MEAT PACKING HOUSE: New, complete and in operation. Slaughter plant, chill and holding rooms, smoke house, kitchen, cutting and sales room. Conveyor system. Must sell due to automobile accident. WILLIAM E. CUNNINGHAM, R.R. No. 4, MYERSDALE, Pennsylvania.

Branch house now operating at Macon, Ga. 24M sq ft including 20x50x10 zero freezer; 15x40-hold truck stations; suitable for portion control and restaurant business; two 6x6 compressors; conditioned offices.

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BOX 857 SAVANNAH, GA.
SMALL MODERN PLANT: Complete slaughtering, sausage and processing facilities in New York state. Illness forces quick sale. FS-17, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

NEW—MODERN—PACKING HOUSE
Beef kill 125, Hogs 250, daily. Built to government specifications. Also a modern sausage kitchen. Other data available. Address P. O. Box 962, Scottsbluff, Nebraska

WILL SACRIFICE: Small meat plant, due to ill-health. Ready to operate. Good opportunity for vania. P. O. Box 108, Shamokin, Pa. Telephone 8-0551

BARLIANT'S WEEKLY SPECIALS

LIQUIDATION SALE TRENTON DRESSED BEEF COMPANY

Trenton, New Jersey
Sale Date—January 11th, 1961
Below is a partial listing of the outstanding equipment which will be offered at this sale:

- T-100—BEEF HOISTS: (2) Boss #383, worm gear type, 3 HP. motor.
- T-101—DROPPERS: (2) Friction type, Boss #362.
- T-102—BLEEDING RAIL HOIST: Boss, 5 HP.
- T-103—TABLE: stainless steel top, 48" x 24".
- T-104—TABLE: stainless steel top, 69" x 27", w/angle iron frame.
- T-105—TROLLEYS: (85) hindquarter, Philadelphia Tramrail, galvanized, 4 1/4" wheel.
- T-106—TROLLEYS: (100) forequarter, Philadelphia Tramrail, galvanized, 4 1/4" wheel.
- T-109—VISCERA TABLE: stationary (for small stock), 2-sets stainless steel trays, 2 large & 2 small, galv. frame.
- T-111—LAVATORIES: (5) Dupps, aluminum, foot pedal controls. w/Soap Dispenser.
- T-113—SAW: Best & Donovan Carcass Splitter, 1 HP. long, 38 1/2" wide, on galv. frame, w/stainless steel lift & hopper, w/electric 250# Comet Hoist.
- T-119—BONING TABLE: stainless steel, 4' x 30" w/4" back & 12" Cutting Board.
- T-120—HOIST: Yale, 1/4 ton, electric.
- T-122—HOG OR CALF HOIST: Boss Jerkless, right hand, 11' high.
- T-121—GRINDSTONE: Globe, 40" x 6" face, 2 HP.
- T-123—CUTTING TABLE: stainless steel top, galv. frame, 6' x 2'10", w/removable cutting boards inside, 2" uplift.
- T-128—EVAPORATIVE CONDENSOR: Krack Eng.
- T-129—COMPRESSOR: York D-6 Ammonia, 5 x 5, 15 HP. mtr.
- T-130—COMPRESSOR: York D-8 Ammonia, 15 HP.
- T-133—HEATER: (Hot Water) Whitlock, oil fired, 35" x 120" K Heater.
- T-135—AMMONIA COMPRESSOR: York mdl. A432E, 4 x 4, 3 cylinder, 20 HP. mtr.
- T-136—CONDENSOR: (shell & tube) Ammonia, 14" x 12', 6 Pass for cooling tower operation, equipped w/ammonia water regulating valve.
- T-139—COOLING UNITS: (4) Gebhardt mdl. 215 FC, stainless steel insulated pan w/2-speed fan mtr.
- T-140—COOLING UNIT: Gebhardt mdl. 188 BH, stainless steel insulated pan, w/necessary expansion valves, thermostats & solenoid valves.
- T-141—CONDENSING UNIT: York 50 HE, 5 HP. Fraon.
- T-143—THERMOBANK: Kramer mdl. TV350, complete w/all automatic defrosting controls & thermo-static controls.
- T-147—TRACK SCALE: Toledo style 31-2121FC, 4' rail, 1600# capacity.
- T-148—BENCH SCALE: Toledo 250#, w/2 beams 50# & 100#, portable stand.
- T-152—OFFAL TRUCKS: (3) A Frame, 1 Boss, 2 Globe, galv.
- T-154—PAUNCH TRUCKS: (2) galvanized, stainless steel pans, RT wheels.
- T-155—HEAD TRUCK: galv., 12-head racks.
- T-157—TRAY TRUCK: galv., 6-aluminum trays 24" x 39", RT wheels.
- T-160—FREEZER DOOR: Jamison, galv., w/Jamison Frost Stop, 3 1/2" x 6 1/2"—frame 4 7/8" x 7".

For additional information about this sale contact our Chicago office, Wabash 2-5550, or on January 11 Mr. Barliant may be contacted at the Trenton Dressed Beef Co., 63 Bloomsbury St., Trenton, N. J., Phone EXport 3-4146.

All items subject to prior sale and confirmation
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WABash 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 49]

POSITION WANTED

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EXCELLENT: Chain store contacts. Now active. Creative and a strong personal salesman. Would like to become associated with "QUALITY" processor, eastern seaboard, government inspected with Flexvac equipment. Capital available for investment. Reply to Box W-1, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SAUSAGE MAKER, GERMAN: Age 28, 5 years in U.S.A., Fleischermeister, 11 years' experience. Comes from family in the meat business since 1728. Would like to sell seasonings, casings or meat machinery etc. Is able to demonstrate and assist in all professional questions. Prefer to work in southern states. W-2, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL OR PLANT MANAGER: Age 44, 17 years' experience. Industrial engineering, plant management, cost control, good profit record. Presently employed. South or southwest preferred. Will consider Latin American assignment. W-3, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGEMENT: 30 years' experience in top plant management and supervision. Well versed in personnel relations and cost analysis. 47 years of age. Well educated and in perfect health. Interested in either day or night operation. W-570, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER; SENIOR ENGINEER: 15 years' experience in all phases of the meat industry, time study, incentives, layout, methods and costs. Wish to relocate. W-579, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG BUYER: 20 years' experience on central market as packer and order buyer. References. W-4, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MAINTENANCE MAN: Experienced in packing house and canning plants. Also in supervisory capacity. W-593, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

AAA — \$1 — OPPORTUNITY TECHNICAL CONSULTANTS FOR LATIN-AMERICAN ASSIGNMENTS

CHALLENGING OPPORTUNITY: With top company for capable men with minimum of 5 years' general packinghouse experience—emphasis on supervision, methods and quality control. Knowledge of Spanish desirable, but not necessary.

Term and conditions of employment are liberal and open, depending on qualifications. Opportunities for permanent career positions or short term assignments.

Send complete resume of technical qualifications, earnings record and availability for prompt interview to

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HELP WANTED

MARKETING DIRECTOR

Another giant stride is being taken in our company's expansion. To keep pace with the growth, we are seeking a top-notch, experienced meat marketing executive with a modern approach. He will manage the marketing program of an entire meat packing plant and future plants. Duties will involve some sales and also processing management. Age 40-45. Extensive experience is a definite requirement. Excellent salary and employee benefits. The man's growth would be limited only by his own initiative and ability. Our men know of this advertisement. In reply include complete educational background, experience, personal data, and salary requirement. Box W-8, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER

WANTED by Packing House in Central States

The man we want must have proven skill in evaluating cattle and negotiating purchases in various markets. Apply by resume in confidence. W-6, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RESEARCH KITCHEN PRODUCT DEVELOPMENT

Leading national supplier of basic ingredients to the Food Industry has excellent opportunity in its Research and Product Development kitchen. The company is located in Chicago. The applicant should have 10 years experience in meat processing including curing, smoking, sausage manufacturing, and related meat areas. Should have enough supervisory and organizing experience to direct Research and Development activities. Should be creative and research minded. Excellent salary for the man with the proper qualifications. Reply in detail stating experience and salary required.

W-576, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT

Nationally known canned food manufacturer has an excellent opportunity for experienced canned meats Superintendent in an outstanding canning operation. Excellent salary for the man with the proper qualifications plus liberal fringe benefits. Send complete resume of qualifications and salary requirements. W-9, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SAUSAGE MAKER: New York area. Must be qualified and experienced. Must also have good references. Apply to Box W-595, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HELP WANTED

DISTRICT SALES MANAGER: Leading regional, full line packer, located in southwest, needs ambitious, hard-working, experienced and successful salesman or supervisor. Can offer above average prospect. Capable of selling chains and supervising salesmen. W-10, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MANAGER

GROWING MID-WEST FULL LINE PACKER has opportunity for strong manager to take full responsibility for profitable beef operations, including procurement, cooler and sales. Excellent salary and relocation expenses. Write us briefly in strict confidence. Box W-5, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PERSONNEL ASSISTANT: Attractive opening for young man as assistant Personnel Manager with progressive midwestern packer. Desire strong background in foremen's training and general personnel to serve as second man in personnel and industrial relations operations for 4,000-employee firm. Degree in personnel or commerce desired plus 3 years' experience. Excellent opportunity with good salary and full fringe benefits. Submit complete resume with references and photo. Personal interviews will be arranged for selected applicants. Outstanding and permanent spot for an able and aggressive man. W-7, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER: Practical, cost minded, actual working experience from live stock buying through sales. Expert in labor relations and production. With independent meat packer in western Kansas. State age, details of experience, references and salary requested. W-11, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WOULDN'T YOU LIKE TO LIVE IN FLORIDA? Need Sales Supervisor to organize peddler routes for Sausage, Fabricated Beef to small distributive trade, Hotels and Restaurants. Must open each route himself, hire salesmen and supervise routes as established. Please write giving age, experience, references, and salary needs. W-12, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKING HOUSE MANAGER: Wanted man who must be experienced in costs, livestock buying, killing and boning operation. Southwest. Salary and share of profits. Write Box W-13, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED—Qualified man needed to take over active management of canned meat plant. Must be experienced in buying, selling and general management of the canned meat business. This is an excellent opportunity for the right man. State qualifications in first letter. Replies held in strict confidence. Box W-600, The National Provisioner, Inc., 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN: All round #1 man wanted. Capable of handling help, work sheet and cost. No drinking. State experience and salary expected. Apply to CANNON'S SAUSAGE, 3301 N.W. 48th St., Miami, Florida.

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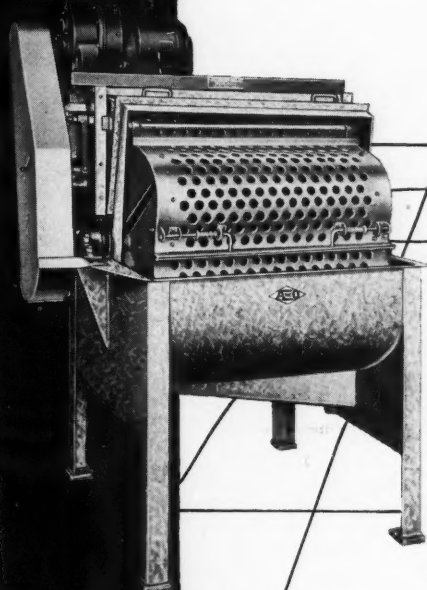
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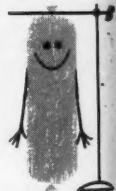
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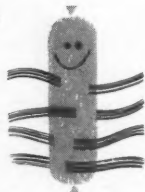
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